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Ham and Noodles.

GREASE a pudding dish with butter and place in it alternate layers of cooked ham, chopped very fine, and cooked noodles, having the top layer of ham. Pour over the top one cupful of cream for a medium sized dish and bake thirty minutes in a moderate oven. Serve hot.

MRS. J. H. KELLEY,
Ogdensburg.

Johnny Cake.

ONE cupful cornmeal, one cupful flour, half cupful sugar, cup and half full of either sweet or sour milk, half teaspoonful salt, one-third cupful butter; mix together, adding half teaspoonful soda to the sour milk, if used, or if sweet milk is preferred, take half teaspoonful soda and one teaspoonful cream of tartar.

MRS. WILLIS E. GAYLORD.
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Never Fail Pie Crust.

MIX one and a half cupfuls of pastry flour and half cupful hard lard, scant teaspoonful of salt well together, then add two large teaspoonfuls of ice cold water.

MRS. FRANK S. HUTCHINS,
No. 454 Westcot street.

Apple Layer Cake

Half cupful shortening.
Two cupfuls granulated sugar.
Two and three-quarters cupfuls flour.
Five level teaspoonfuls baking powder.
One-half level teaspoonful salt unless salty butter is used, then omit.
One cupful sweet milk.
Whites of three eggs.

CREAM shortening and sugar; then add milk. Sift salt, baking powder and flour together twice; then stir into the milk mixture; beat for three minutes; then fold in carefully the stiffly beaten egg whites. Bake in two greased layer cake pans in a quick oven. When cold put together with this filling. Pare and grate three good sized juicy tart apples; add one egg and one cupful granulated sugar; juice of one grated rind of half lemon. Whip together well, but not frothy; then cook in double boiler until thick like custard; cool and spread. The top of cake may be covered with boiled icing or just dusted with pulverized sugar. This is delicious.

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PREFACE.

KING SOLOMON truly said "Of making books there is no end," and had the wise man lived in this day, he doubtless would have added "and as for cook books, their name is legion." Then why another? When, a few weeks ago, the King's Highway Chapel was destroyed by fire, before the smoke died away, the earnest workers in that mission began to devise ways and means for re-building and re-furnishing; and to one came the question, "How replace the organ, which had been bought and given to the Chapel with so much of work and sacrifice?" To that one the thought was given of preparing this book, as a means of replacing that which the flames had so ruthlessly destroyed.

What more natural transition of thought, than from fire, to cooking, and how more effectively appeal to the public for aid, than by offering that which appeals to all—for how true –

> We may live without poetry, music or art.
> We may live without conscience, and live without heart;
> We may live without friends, we may live without books,
> But civilized man cannot live without cooks.

And so, we bespeak your kindly patronage for our little book.

Attention is called to the advertisements, so kindly given to help us financially, and without which, our little enterprise would have failed of success. We believe that these, like the recipes, you will find by testing, to be all reliable and of advantage to purchasers.

Our recipes will commend themselves to your favor. They are culled mostly from the choicest recipes of the ladies of the Park Street Church; and to those who read and test them, the names attached will suggest friends as tried and true, as the recipes themselves, and recall social church gatherings, where good things have been tested in good company.

Others outside our church circle have shown their hearty interest and added greatly to the value of our work; by contributing the recipes that they regarded as their best; even some taking pains to write out tried original recipes which have never before been published.

Our own ladies have proven as generous in this work as in every other they are called upon to assume, and to one and all, who have in any way helped us, we give our hearty thanks, and assurance that all has been appreciated.

Here then, is our little book. We cannot hope it is free from mistakes. Out of the abundance of material, so generously offered, it has often been difficult to decide which must be published and which omitted; but, it is believed, every name which has been received will appear on its pages; and if any name or initial fails to appear, it may be due to a failure to attach names to *each* recipe, and to the division of manuscript in classification. No one has been intentionally slighted, and we trust no one will think so.

With these words of explanation, we send our little book on its mission, trusting it may fulfill a three-fold purpose, viz.:- securing pecuniary aid for a worthy cause, promoting a good feeling among those who use it, and adding to the health and happiness of the homes it shall enter, whether here, or elsewhere.

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In everything give thanks;
For this is the will of God;
And eat, that thou mayest have strength,
When thou goest on thy way.

SOUPS.

The general rule for making Soup is to allow one pound of meat to one quart of water. The best soups are made from lean, juicy meat and bones, or soup bones. Put into cold water and heat slowly, skimming frequently; put it on the back of the stove and let it simmer for 4 or 5 hours, or until the strength is extracted from the meat. Strain through a sieve to remove all the sediment and bits of meat, set aside to cool; when cold skim off every particle of fat. This stock is the basis of almost all soup. It can be kept in a stone jar in a cool place, and will serve for several days. One can have a change of soup every day by adding different flavorings, such as tomato, onions, tapioca, vermicella, rice, barley, vegetable bunch, chopped fine and put in a bag in the soup and boiled until the flavor is extracted always season with salt and pepper to taste. Thrifty housewives take the bones and bits of steak, bones of fowl and all meats that are left and make a stock in this way. —*Mrs. George Somers.*

To Color Soups—Soups can be made a rich amber by adding a small quantity of burnt sugar or browned flour.

Noodles for Soup.—1 egg, 4 tablespoons milk, 2 teaspoons baking powder, flour to roll stiff, cut in short strips, add to soup 20 minutes before serving.

Macaroni Soup.—Take ½ pound of small pipe macaroni, boil in clear water until tender. Then drain and cut into inch lengths and put in your stock; boil for 15 minutes and serve.

Tomato Soup.—1 quart tomatoes, 1 pint water. Let it boil 15 minutes and then strain; set over again to boil and add 2 tablespoons of flour mixed smoothly with a heaping tablespoon of butter; 1 tablespoon sugar, salt and pepper to taste. Serve with small squares of toast.

Tomato Bisque.—1 can tomatoes, 1 quart of milk, 1 tablespoon butter, 1 tablespoon cornstarch, 1 teaspoon sugar, salt and pepper to taste. Strain the juice from the tomatoes, setting aside the pulp for future use. Put the liquor over the fire in a saucepan and add the sugar. Heat the milk in a double boiler and thicken with the cornstarch rubbed smoothly with the butter; stir in a pinch of soda and just before taken from the stove, pour the tomato into the milk; season and serve at once. If left on the fire more than a minute after adding the tomato the milk is apt to curdle. This will be found a simple and delicious soup. —*Mrs. J. S. Wooster.*

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MOCK BISQUE SOUP.—To 1 pint of tomato stewed and strained add ½ teaspoon soda. then put in 1 quart sweet milk; pepper and salt to taste, 1 tablespoon flour well mixed with a little water. add this to the soup when boiling, also butter size of an egg. This requires but little time to make. Serve while hot, with fresh crackers. —*Mrs. F. W. Storrs.*

POTATO SOUP.—1 quart of milk, 6 large potatoes, 1 stalk of celery, 1 onion, 1 tablespoon of butter. Put milk to boil with onion and celery. Pare potatoes and boil 30 minutes, turn off water, and mash fine and light; add boiling milk, butter, pepper and salt to taste; rub through a strainer and serve immediately. A cup of whipped cream added when in the tureen is an improvement. This soup must not be allowed to stand, even if kept hot. —*Fannie M. Beecher.*

CLAM SOUP.—1 quart milk put over to boil, add one large potato chopped fine, boil 15 minutes. Tablespoon of butter and a tablespoon of flour mixed until perfectly smooth then add to boiling milk. 1 pint of round clams, drain off the juice, chop the clams fine and add. Let it come to a boil and it is done. —*Mrs. Anna Smith.*

VEGETABLE SOUP.—Boil soup bone 2 hours, then add vegetables cut fine; 2 good sized carrots, 1 large turnip, 5 onions, 10 potatoes, 1 head celery, boil 2 hours more, seasoning with pepper and salt to taste. For tomato soup add 1 quart tomatoes —*Mrs. E. D. Beach.*

PEA SOUP.—1 quart of split peas, cover with cold water and let stand over night; put on the fire early in the morning in 4 quarts of water; let it cook about 4 hours; an hour before serving add one finely chopped onion. Bean soup may be made from this receipt by substituting beans for peas.

FISH.

DELICIOUS ROAST CODFISH.—Open and clean carefully, after removing the head, tail, scales and fins, of a medium sized fresh codfish; sprinkle the inside thinly with white pepper, powdered parsley and some grated and browned bread crumbs. Moisten this dressing with melted butter, into which a tablespoon of ketchup or Worcestershire sauce has been stirred; tie the codfish tightly, cover with melted butter and bread crumbs Roast for an hour in a medium oven, basting frequently with melted butter and brown bread crumbs. Serve upon a hot platter, pour the remainder of the basting sauce and the juice of two lemons over the fish; garnish with slices of lemon and sprigs of parsley. —*Mrs. J. S. Wooster.*

SALMON PATTIES.—1 can salmon, 2 eggs, 5 rolled crackers, a little salt. Mix all together; make into patties. Fry in a little butter.

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DEVILED LOBSTERS.—2 lobsters each weighing about 2½ pounds; 1 pint cream, 2 tablespoons of butter, 2 of flour, 1 of mustard, a speck of cayenne pepper. salt, pepper, a scant pint of bread crumbs. Open the lobster, and with a sharp knife cut the meat rather fine; be careful in opening not to break the body or tail shells; wash these shells and wipe dry; join them in the form of a boat that they may hold the prepared meat, Put the cream on to boil; mix the butter, flour, mustard and pepper together and add 3 spoons of the boiling cream; stir all into the remaining cream and cook 10 minutes, add the lobster and place in shelves; put in a pan, cover with bread crumbs and brown for 20 minutes in a hot oven. Serve on a long platter, garnish with parsley. This mixture can be baked and served on a pudding or a vegetable dish. —*Mrs. D. E. Marsh.*

SCALLOPED OYSTERS.—Butter a deep pudding dish and put in a layer of fine bread crumbs and then one of oysters. Dredge with salt and pepper and lay on small pieces of butter. Put on another layer of bread crumbs then one of oysters, seasoning as before. Continue these alternate layers until the dish is full; having on top a thick layer of crumbs, dotted with butter; pour over a few tablespoons of oyster liquor strained, and one-half cup of cream or milk. Bake half an hour in a quick oven.

—*Belle Jamieson.*

ESCALLOPED OYSTERS.—1 quart oysters, 2 dozen crackers, 1 quart milk, 3 tablespoons butter, salt and pepper. Roll and salt the crackers, butter a pudding dish and place in it a layer of cracker crumbs dotted with butter; milk to make it very moist, then a layer of oysters peppered. Proceed as before until the ingredients are used, having a layer of crumbs dotted with butter for the last. Bake one hour in a moderate oven.

—*Miss Jessie Sherwood.*

ESCALLOPED FISH.—(Cold Boiled Fish.)—Put cracker crumbs in the bottom of the dish, then fish picked up and seasoned; crumbs on top, fry out some salt pork with a little onion and parsley; pour this over the top, leaving the pieces of pork around on top; fill the dish with milk and bake until brown.

SCALLOPED CLAMS.—Nearly half loaf of baker's bread broken into fine crumbs, season with pepper and salt, 2 medium sized onions chopped fine, 1 quart soft clams, the rims chopped fine and soft part put in whole, mix all together, wetting with the liquor of the clams if not moist enough add a little milk, spread thin slices of salt pork over the top and bake about three-quarters of an hour. —*Mrs. G. R. Birdseye.*

CLAM CHOWDER.—Small piece of pork, ½ peck round clams, 5 or 6 onions, 1 quart tomatoes, 1 quart potatoes, 1 carrot, parsley, season to taste; chop all very fine; cook 4 hours; when ready to take up add ¼ pound sea biscuit. —*Mrs. C. M. Provost.*

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OYSTER PATTIES.—1 pint small oysters, a cup of cream, large teaspoon, flour, salt and pepper to taste. Bring the cream to a boil in a double boiler, mix the flour in cold milk and add to cream, add salt and pepper; bring the oysters to a boil in their own liquor and drain, add to cream, boil up once and fill patty shells and serve very hot. —*Mrs. Henry Setzer, Jr.*

CREAMED OYSTERS.—½ pint of cream, yolk of 1 egg, 2 even teaspoons of flour and salt to taste. Scald the cream, mix flour and egg until smooth add to the hot cream and stir until it thickens. Scald 1 pint of nice fresh oysters in their own liquor, drain, and stir into the cream while hot; season with celery salt. Milk may be used instead of cream with a tablespoon of butter.

—*R. I. Blakeslee.*

CLAM FRITTERS.—Chop clams fine, make batter with juice and equal part of sweet milk, four eggs to each pint of liquid.

—*Lillie Brundage.*

OYSTER PIE.—Season the oysters with butter, pepper and salt, and thicken the liquor with a little flour. Place in a pudding dish, and cover over the top with a layer of light biscuit dough. Bake 30 or 40 minutes.

—*Mrs. Frank Nichols.*

CANNED SALMON CREAM.—2 large teaspoons corn starch boiled in one pint of milk with salt to taste, one can salmon, one pint bread crumbs, layer of crumbs, then salmon nicely shredded, some pepper and crumbs of butter, then bread crumbs as in scalloped oysters, finishing with crumbs. Pour over the prepared corn starch and milk boiling hot, and bake 15 minutes in hot oven. Nice for tea. —*Mrs. S. C. Kingman.*

CREAM SAUCE FOR SALMON.—1 large cup milk, 1 tablespoon flour, 1 tablespoon butter, 1 egg. Add the butter and flour to the hot milk, and when cooked, add the egg well beaten, stir quickly not allowing to boil after the egg is in. Pour over salmon and serve. —*Mrs. Hovey.*

CODFISH WITH CREAM—Pick out the bones, wash, soak and boil, drain off the water, then add milk, make a flour batter with milk, stir in butter and a beaten egg, boil up. —*Mrs Manship.*

HOLLANDAISE SAUCE.—(For Fish or Asparagus.)—½ tea cup of butter, yolks of two eggs, a little cayenne pepper, ½ cup of boiling water, ½ teaspoon salt. Stir the butter until creamy. Mix with the other ingredients. Boil until it thickens, being careful not to burn. When done add the juice of ½ lemon. —*Mrs. C. K. Bishop.*

MEAT.

MRS. MILLER'S RULES FOR ROASTING.—Beef, 15 minutes to a pound, mutton, 25 minutes to a pound; pork and veal 30 minutes to a pound.

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YORKSHIRE PUDDING—3 eggs, a quart flour, 2 teaspoons baking powder, salt, and milk or water to make a stiff batter. About 30 minutes before roast beef is done, take it up, wipe out the pan, and pour in the pudding, propping the beef over it on sticks or on a grating made to fit over the top of the pan. Let it cook in this way. This is very nice eaten with the meat.

—Mrs. G. H. Dimond.

BOILED BEEF AND HORSERADISH.—Boil a piece of beef until tender, use the water for soup, season as you like, serve the soup, then the boiled meat with the horseradish made as follows: Half a cup of grated horseradish in a porcelain lined dish cover with milk, let it stand 20 minutes, then boil 5 minutes, season with salt and butter, a little nutmeg if you like.

—Mrs. Henry Setzer, Jr.

PRESSED BEEF.—2 pounds chopped beef (cooked), 2 eggs, 5 soda crackers, 1 cup milk, salt and pepper to taste, mix well, make into loaf and bake 1 hour and 15 minutes. *—Mrs. H. H. DeWolf.*

PRESSED CHICKEN.—Cut the chicken into four parts, boil in as little water as possible, when tender, take out the meat, but keep the broth boiling; pick the meat from the bones, chop it, and add butter, pepper and salt. Take all fat from broth, then pour over the chopped chicken, press it and serve cold.

—Mrs. Woodruff.

JELLIED CHICKEN.—Boil 1 chicken tender, salt in cooking, having 3 cups of broth left when done. Strip the meat from bones, place in deep dish light and dark meat alternately. Dissolve ½ box of Cox gelatine in a little water, mix with 3 cups of broth, pour over chicken; pepper. When cold, turn on platter and cut in squares. *—Mrs. Orange Merwin.*

CHICKEN POT PIE.—1 chicken jointed and boiled in 1 quart water, season. When nearly cooked add 6 potatoes, cut up, and crust made of 1 pint of flour, 2 teaspoons baking powder; 1 saltspoon salt, 1 egg; stir in stiff batter with water; drop into kettle while boiling, cover close and cook 20 minutes.

—Mrs. E. D. Beach.

CHICKEN PIE.—Cut the chickens in pieces suitable for serving; boil them until tender in plenty of water, salt to taste; add pepper and butter. Line a deep dish with paste or rich biscuit dough, lay in the chicken nicely, fill the dish with the broth, turn a cup bottom side up in the dish to retain the gravy and cover with paste, carefully pressing down the edges. Cut slashes in the top crust. Bake till pastry is well done. Thicken the remainder of the broth and serve it with the pie. Rabbit pie thus made is very good.

Mrs. Manship.

SPICED VEAL.—1½ pounds of veal cutlet, 2 ounces of salt pork, 1 egg, ½ cup of finely rolled crackers. ½ teaspoon pepper, ½ teaspoon salt. Chop fine, press into a tin, bake about 1 hour. *—Mrs. George Bertine.*

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SWEETBREADS, *a la creme.*—1 pair sweetbreads, 5 mushrooms, 1 tablespoon butter, 1 tablespoon flour, ½ pint cream. Parboil the sweetbreads; pick them to pieces, rejecting all the fine membranes; then chop rather fine; chop the mushrooms very fine. Put the butter on to melt, be careful not to brown; when melted add the flour, mix until smooth; add the cream, stir constantly until it boils; add the mushrooms and sweetbreads, and stir over the steam of the teakettle for about 5 minutes, add ½ teaspoon of salt and a dash of white pepper. Serve in shells or little paper cases.

—Mrs. E. G. Fullerton.

VEAL LOAF.—3 pounds of veal cut fine, ½ pound salt pork cut separately, 1 teacup rolled crackers, salt and pepper; add water to soften cracker; shape into a loaf. Bake 1½ hours. Baste. *—Mrs. David Wooster.*

BEEF LOAF.—3 pounds chopped beef, ¼ pound chopped salt pork, 4 rolled soda crackers, 1 egg, 1 tablespoon salt, 2 tablespoons milk, 1 teaspoon of pepper, 1 tablespoon sage; mix well and press into mould. Bake 2 hours.

—A. P. Wells.

BEEF LOAF.—4 cups of lean beef chopped fine, ¼ cup salt pork chopped, 1 teacup of rolled crackers, 2 well beaten eggs, 1 teaspoon of salt and 1 of pepper, sage to flavor it. Pack tightly in a small pan well greased, sprinkle bread crumbs, over the top and bake 2½ hours. Baste while baking with 1 teaspoon of butter dissolved in a cup of hot water. To be served in slices when cold. *—Mrs. Frank Nichols.*

MEAT CROQUETTS.—2 cups chopped cold meat, 1 cup bread crumbs, 1 egg, salt, pepper and sage, wet with a little hot milk or water, make into balls and fry in lard or butter. *—Christine K. Turnbull.*

MEAT CROQUETTS.—Chop fine any kind of cold meat, season with salt, pepper and a pinch of Bell's poultry seasoning, ½ cup milk, 1 egg, 1 milk cracker rolled. Put milk on to boil, add meat and seasoning, then egg well beaten, stir 1 minute; after cooling, shape, dip in egg and crumbs, fry in hot fat. *—Mrs. F. B. Sammis.*

FRIED VEAL CUTLETS.—Dip the cutlets in a well beaten egg, then in cracker crumbs, and cook slowly over a moderate fire.

BOILED TONGUE.—Boil the tongue until a fork will go in it easily, then take from the kettle and skin it and put back in the water until it is cold.

—Mrs. Charles Price.

FRIZZLED CHIP BEEF AND CREAM.—Put ½ pound chipped beef cut very thin, into the spider with butter size of an egg; when well heated through pour over nearly 1 quart of cream or milk, let it come to a boil, and thicken with 1 tablespoon of flour dissolved in a little milk. Just before serving drop in 2 to 3 eggs, and stir. Serve on toast; toast the bread and dip each piece into the beef and cream until warmed through; what remains pour over the toast.

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STUFFED TURKEY.--1 pound of sausage, 1 pound of crackers, and chop fine. Place on the stove and when it is hot stuff the turkey.

—Mrs. E. A. Hall.

TRAVELING LUNCHEON.—Chop sardines, ham and pickles quite fine; season with mustard, pepper, salt, catsup or vinegar to taste; spread between thin slices of bread and butter.

PRESSED MEAT.—1 pound of beef, of which one-quarter is fat, boil tender, chop very fine; while hot season as sausage meat; press close, slice when cold. Nice for breakfast or tea.

SALADS, EGGS, VEGETABLES.

SALAD DRESSING.—Let 4 tablespoons of butter get hot in a saucepan, add 1 tablespoon of flour, stir smooth; 1 cup of milk, boil; then add 3 well beaten eggs, ½ cup vinegar, 1 tablespoon of salt, 1 heaping teaspoon mustard and a speck of cayenne pepper; when it thickens put in a can and it will keep two weeks.

—Mrs. H. C. Lemmon.

SALAD DRESSING.—Stir together 1 tablespoon of salt, mustard, oil and sugar, add yolk of 3 eggs well beaten, 1 cup of vinegar, and last 1 cup of milk. Cook like boiled custard, bottle tightly and it will keep for weeks in a cool place.

—Mrs. Orcutt.

SALAD DRESSING.—2 raw eggs, 1 tablespoon butter, 8 tablespoons vinegar, 1 teaspoon mustard, 1 teaspoon sugar, salt to taste. Place in a bowl of boiling water and stir until it thickens. When cold add cream or rich milk to thin it to the right constituency.

—Mrs. J. S. Wooster.

SALAD DRESSING.—3 eggs, 1 teaspoon of salt, 1 teaspoon of sugar, ½ teaspoon mustard, 2 tablespoons of salad oil, 1 of butter, ¾ cup of vinegar, 1 cup of milk. Stir butter, oil, salt, sugar, mustard, to a cream, add eggs and beat well, add vinegar, and last milk. Steam 15 minutes, stirring constantly.

—Mrs. C. M. Provost.

CHICKEN SALAD.—2 eggs beaten light, 1 teaspoon salt, ½ teaspoon mustard, ¼ teaspoon pepper, piece of butter size of an egg, ½ cup of vinegar (weak). When all are mixed place the bowl in hot water on the stove and stir constantly until it thickens. Cut the chicken in dice pieces and mix with an equal amount of celery; when the dressing is cold mix part with the chicken and pour the rest over it. This recipe is sufficient for a chicken weighing 4 pounds.

—Miss Jessie Sherwood.

Be Sure to Read the Footlines On the next Pages. Eleven

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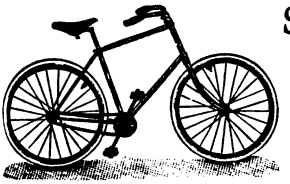
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LOBSTER SALAD.—1 tablespoon dry mustard, ½ tablespoon sugar, 1 teaspoon salt, boiling water to make thick paste; pour in ¾ cup melted butter, 3 well beaten eggs, and 1 coffee cup of milk or cream. After putting all together add 1 cup vinegar. Pour into a bowl, place in a pan of boiling water and cook until it thickens. Do not cook in tin. It will keep a week if bottled and corked tightly. Break the lobster into small pieces and mix with it a few chopped leaves of lettuce. If canned lobster is used, "Clover Leaf" brand is preferred. Add enough of the dressing to moisten well. Arrange lettuce leaves on a platter, putting heaping tablespoon of lobster on each leaf.

– Kittie L Arnold.

POTATO SALAD.—Slice cold boiled potatoes very thin, cut 2 onions fine and mix well together, season with salt and pepper. To make the dressing, beat 1 egg, add ½ cup vinegar, ¼ teaspoon of mustard, 1 teaspoon of sugar and ½ teaspoon salt, butter size of walnut; mix all together; set in water to boil stirring steady until thick. *—Mrs. A. E. Penfield.*

CABBAGE SALAD.—1 small head of cabbage chopped very fine, ⅔ cup of vinegar, 1 tablespoon of sugar, 1 teaspoon salt, ½ teaspoon mustard, 1 egg, 1 tablespoon butter, stir until it boils, when cold pour over cabbage.

—Miss Carrie Reynolds.

SCALLOPED POTATOES.—Butter a baking dish, pare potatoes and slice very thin, put a layer potatoes, sprinkle with salt, pepper and a little butter, another layer of potatoes, etc., until dish is full, cover with milk, bake 1 hour and 30 minutes. *—Mrs. W. E. Phillips.*

EGG SALAD.—Boil the eggs until hard, take off the shells, and cut the eggs lengthwise, take out the yolk and mash it with 1 teaspoon of mustard, a piece of butter size of a walnut, ½ teaspoon of salt, add a little vinegar to suit taste, roll into balls, and place in white of the eggs This will be sufficient for half a dozen eggs. *—Mrs F. A Parsons, Jr.*

POACHED EGGS.—Break the eggs in hot water and boil for two minutes, pour off the water and beat the eggs until they are light; season with salt, pepper and butter; serve on toast or in sauce dishes.

—Mrs. W. E. Pleadwell.

EGG OMELET.—7 eggs beaten separately, 1 teaspoon flour, 1 teaspoon salt, 1 pint of warm milk. This will make one large omelet or two small ones. Bake 20 minutes. *—Mrs. W. E. Pleadwell.*

CORN OYSTERS.—1 pint grated corn, 1 cup flour, 1 egg, ½ cup melted butter, 1 tablespoon salt, ½ tablespoon pepper; drop in hot fat the size of an oyster. *– Miss M. Temple.*

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HAM OMELET.—3 eggs, 1 cup milk, 1 tablespoon cornstarch, butter size of an egg, salt and pepper to taste, a teacup of cold ham chopped fine.

—Mrs. G. R. Birdseye.

EGG OMELET.—6 eggs beaten well, ½ cup milk, little salt and pepper. Have pan quite hot and ready buttered to receive mixture.

—Mrs. H H. DeWolf.

SCRAMBLED EGGS.—Beat 8 eggs very light, prepare skillet with 1 tablespoon butter, and when hot pour it on the eggs, season with salt and pepper; stir constantly until done and serve hot. *—Mrs. W. E. Pleadwell.*

BAKED CORN.—12 ears or corn, cut the grain partly off, and scrape the rest; add 1 tablespoon of butter, 1 of sugar, and 1 teaspoon of salt. Rub well together, and add 1 pint of milk. Bake in a dish ready for the table without disturbing. *—Mrs. George O. Lines*

CORN FRITTERS.—To 1 pint of grated corn, add 2 well beaten eggs, ½ teaspoon each of salt and pepper, 2 tablespoons flour. Drop in spoonsfuls on a well greased griddle. If canned corn is used it should be chopped and 2 tablespoons of milk added. *—Mrs. C. E. B.*

CORN OMELET.—Take 6 ears corn, grate or cut the kernels fine, add 4 eggs, a tablespoon of flour, a cup of milk, season with pepper and salt and bake 30 minutes. *—Mrs. Musick.*

PARSNIP FRITTERS.—1 large parsnip boiled and mashed fine, 2 eggs, 2 ironspoons flour, little salt, ½ pint milk, small ½ teaspoon cream-tartar, and ¼ teaspoon soda. Have fat hot in frying pan and fry a small spoonful at a time. *—Mrs P. L. Perry.*

MACARONI.—Break ¼ pound macaroni in 3 inch pieces and put into 3 pints boiling salted water, boil 20 minutes or until soft, drain in a colander and pour cold water through it to cleanse and keep from sticking, cut into inch pieces, lay the strips on a board parallel to each other and cut through them all at once. Put in a shallow baking dish and cover with white sauce made with 1½ cup hot milk, 1 tablespoon butter, and 1 of flour, cooked, add ½ teaspoon salt, mix ⅔ of a cup of fine cracker crumbs with ⅓ cup melted butter, sprinkle over top. Bake till brown. If cheese is li ed, use ½ cup of grated cheese, put part with macaroni, remainder with crumbs.

—Mrs. E. K. Holden.

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WANT HELP? The best medium through which to obtain it is the "Want Column" of THE POST. A cent a word does it.

BREAD.

BREAD.—To make the sponge, peel, slice and boil 2 good potatoes, mash fine; add the water they were boiled in with enough more to make 1 quart, stir in sifted flour enough to make a thick batter; when lukewarm stir in ½ compressed yeast cake, dissolved in a little warm water; and let it rise till light. Sift into the bread pan 2 quarts of flour, add 1 tablespoon lard, ½ teaspoon salt and pour in the sponge, adding warm water if needed to make the dough as soft as can be handled on the board. Knead thoroughly 15 minutes and set to rise. When light mould into smooth loaves quickly, using as little flour on the board as possible. Place in the baking pans and when light and puffy put in the oven. This will make three medium loaves.

—Mrs. J. R. Jewett.

GRAHAM BREAD.—½ cup molasses, 2 cups sour milk, ½ teaspoon soda, a pinch of salt and graham flour to make a stiff batter, nearly, if not quite 3 cups. Bake in a moderate oven about an hour.

—Mrs. G. H. Dimond.

GRAHAM BREAD.—1 cup of sour milk, 1 cup of sweet milk, ½ cup of molasses, ½ teaspoon of salt, 1 large teaspoon of soda, 4 cups of graham flour. Let it rise in a hot place and then bake. *—Mrs. George L. Thayer.*

QUICK GRAHAM BREAD.—2 cups graham flour, 1 cup wheat flour, 3 tablespoons vinegar, ½ cup molasses, 2 cups sweet milk (half water can be used), 1 heaping teaspoon soda dissolved in a little of the milk. Bake a full hour in an oven not too hot. It is well to cover the loaf the first half hour with a piece of brown paper. *—Mrs. Anna C. Smith.*

BROWN BREAD.—2½ cups sour milk, ½ cup molasses. Into these sift 1 teaspoon soda, 2 cups corn meal, 1 cup graham flour, 1 teaspoon salt. Steam 3 hours and then brown in the oven. *—Mrs. Anna C. Smith.*

BROWN BREAD.—1 even cup of Indian meal, 2 heaping cups of rye meal, 1 teaspoon of salt, 1 teaspoon of soda mixed with sifted meal, 1 cup of molasses, 1 pint of hot water, stir, steam 2 hours, pour molasses and water on meal.

—Mrs. O. H. Highland.

BROWN BREAD.—1 cup cornmeal, 1 cup flour, ½ cup molasses, ⅔ teaspoon soda, salt; water enough to make medium batter which will be enough to half fill 2 well greased baking powder (pound) cans, put on cover, steam 2 hours, set in oven 30 minutes, let stand a few minutes before taking off cover (which must be greased as well as can), turn bottom side up and they will slide out easily. *—Mrs. John S. Wooster.*

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BOSTON BROWN BREAD.—1 quart graham flour, 1 pint sour milk, ½ cup molasses, 1 even teaspoon baking soda. Bake in a quick oven.

—*Mrs. F. Ostrom.*

BROWN BREAD.—1 quart sour milk, 1 egg, 1 cup molasses, 2 even teaspoons soda, little salt, 2 quarts graham flour; bake 1 hour. This makes 2 loaves. —*Mrs. W. E. Disbrow.*

CORN BREAD.—2 cups of Indian meal, 1 cup flour, 2 tablespoons white sugar, 2½ cups of "loppered" milk or buttermilk, 1 teaspoon soda, 1 teaspoon salt, 1 heaping tablespoon melted lard. Beat very hard and long, put in a buttered mould, tie a coarse cloth tightly over it, and if you have no steamer, fit the mould in the top of a pot of boiling water, taking care it does not touch the surface of the liquid. Lay a close cover over the cloth tied about the mould, to keep in all the heat. Steam 1 hour and 30 minutes; then set in an oven 10 minutes. —*Mrs. George Richardson.*

JOHNNY CAKE.—2 cups flour, 1 cup meal, ½ cup sugar, 2 cups sour milk, 2 level teaspoons soda, 2 level teaspoons salt. —*Mrs. A. W. Burritt.*

JOHNNY CAKE.—1 pint of Indian meal, 1 pint of flour, 2 tablespoons of sugar, 2 tablespoons of shortening, 2 eggs, a little salt.

—*Mrs. C. H. Armstrong.*

BREAKFAST AND TEA DISHES.

SALLY LUN'S TEA CAKES.—2 cups flour sift with 2 teaspoons baking powder, 2 tablespoons sugar, 2 cups milk, 1 egg, add at least 2 tablespoons of melted butter. —*Mrs. Hovey.*

CORN MEAL GEMS.—1 cup corn meal, 1 cup flour, 1 egg, ½ cup sugar, 1 cup milk, 2 teaspoons baking powder, ½ teaspoon salt, 1 tablespoon butter. Bake in hot oven 20 minutes. —*Mrs. Havens.*

GEMS.—2 cups sweet milk, 1 egg, 2 tablespoons melted butter, little salt, 2 teaspoons baking powder, flour to make as stiff as waffles. Heat gem pan hot before dropping them in. —*Mrs. John M. Terrill.*

GEMS.—1 cup sour milk, 1 egg, 1 teaspoon soda, 1 tablespoon sugar, salt, 2 parts graham flour, 1 part white, 2 tablespoons melted butter put in last and stirred. —*Mrs. Hanna Hill.*

RAISED BISCUIT.—1½ pint milk and water, ¾ cup of lard, salt, ¼ cup of sugar. Stir together and thicken with hand, or can be stirred with spoon. Let rise. Mould into shape, rise and bake. —*Mrs. Orcutt.*

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QUICK BISQUIT.—1 quart flour, 1 teaspoon salt, 3 teaspoons baking powder, 1 tablespoon lard, enough milk to form a soft dough, bake in a quick oven,
—Mrs. E. D. Beach.

RUSK.—6 ounces of butter, 6 eggs, 3 teacups of sugar, 1 teacup of sponge, 1 pint of milk. Make a batter and let it rise. Then add a little salt and nutmeg and flour enough to make it thick as biscuit. Then let it rise over night and in the morning make into biscuits. When light, bake.
—Mrs. P. M. Beers.

BUNS.—1 pint of milk, 1 teaspoon of salt, 2 tablespoons shortening, 2 tablespoons of sugar, half of a compressed yeast cake dissolved in a little of the milk; stir to a stiff sponge and let rise 4 hours and 30 minutes, roll and cut, let them rise 15 minutes, and bake in a quick oven.
—Mrs. O. H. Highland.

SPANISH ROLLS.—1 pint of warm milk, ⅓ of a compressed yeast cake, 1 egg, 1 tablespoon of sugar, ¼ cup of butter, 3½ cups of flour. Mix in the morning. When light pour out on moulding board; roll thin; cut round; turn one-half over like a roll and glaze with butter. When light again bake 20 minutes.
—Mrs. C. K. Bishop.

FRIED ROLLS.—6 baker's rolls, 1 pint milk, yolk 2 eggs beaten with 2 tablespoons sugar, salt. Grate the crust from the rolls, cut lengthwise and soak until soft, then roll in grated crust and fry brown on each side. Serve hot and sprinkle with fine sugar.
—Mrs. Henry Setser, Jr.

GRAHAM ROLLS.—2 cups graham flour, 1 cup wheat flour, 1 cup milk, 1 cup light yeast, 1 tablespoon sugar, 1 tablespoon butter, ½ teaspoon soda, mix over night.
—Mrs. S. Terry.

PARKER HOUSE ROLLS.—Scald 1 pint of sweet milk, when cool add 2 tablespoons of lard, 1 of sugar, ⅔ of yeast cake, salt, mix early in the morning and let rise, then knead down, and keep doing this until ready for pan, cut out, butter the top, fold over, and let rise again and bake.
—Mrs. C. M. Provost.

CORN MEAL MUFFINS.—2 cups of milk, 2 cups of meal and 1 of flour, a tablespoon of butter, 2 eggs, 2 teaspoons of baking powder, little salt. Good if made of sour milk and soda.
—Mrs. H H. DeWolfe.

BREAKFAST MUFFINS.—2 cups of flour, a generous ½ cup of milk, ½ teaspoon salt, 1 tablespoon sugar, 2 tablespoons butter, 1 teaspoon cream tartar, ½ teaspoon of soda and 2 eggs. Sift the dry ingredients together into a bowl; melt the butter; beat the eggs until light and add the milk to them; add this mixture to the dry ingredients and stir in the butter; beat well; put in buttered muffin pans and bake about 20 minutes in a quick oven.
—Belle Jamieson.

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RICE MUFFINS.—1 pint flour, ½ pint milk, 3 eggs, 2 cups of cold boiled rice, 2 teaspoons of baking powder, 1 tablespoon of sugar, 1 teaspoon salt. Sift the sugar, salt and powder with the flour, adding the eggs, well beaten, last. —*Mrs. Hovey.*

RYE MUFFINS.—1 pint rye meal, 1 pint flour meal, 1 pint milk, 2 eggs, 1 dessert spoon sugar, 2 teaspoons baking powder, salt.
—*Mrs. Henry Setser, Jr.*

WHEAT MUFFINS.—1 quart flour, 1 pint milk, 2 tablespoons sugar, 1 tablespoon butter, 2 teaspoons baking powder, 2 eggs.
—*Mrs. A. W. Burritt.*

MASSASOIT WAFFLES.—Mix a batter with milk, the thickness of buckwheat cakes, raise with yeast To each quart of this raised batter add 3 eggs and 3 tablespoons of melted butter. —*Mrs. E. G. Fullerton.*

APPLE FRITTERS.—Beat 3 eggs very light and then stir in 1 teaspoon of salt, 1 tablespoon of sugar, the grated rind of half a lemon and the juice, 1 pint of milk, 2 cups of chopped apple and 2 cups of flour; stir it well together and fry in lard or can bake on a griddle as pancakes. Sift sugar over then, and send to the table. —*Mrs. Woodruff.*

FAST-DAY PAN CAKES.—1½ eggs, well beaten; 1 small cup milk, ½ teaspoon soda, little salt, flour enough to make a good batter. Drop a dessert-spoonful in a kettle of hot fat. —*Mrs. P. L. Perry.*

INDIAN PANCAKES.—1 pint of meal, 1 teaspoon salt, small teaspoon soda. Pour on boiling water until quite thin. Let stand till cool; add 4 eggs, half cup flour. —*Lillie Brundage.*

RYE DROP CAKES.—2 cups rye meal, ½ cup brown sugar, 2 eggs, 1 teaspoon baking powder. Mix stiff with milk and drop in hot lard.
—*Mrs. Hanna Hill.*

RICE GRIDDLE CAKES.—2 cups of cold boiled rice, 1½ cups of milk, salt, 1 or 2 eggs, 3 heaping teaspoons of flour. —*Mrs. G. R. Birdseye.*

A NICE BREAKFAST DISH.—Cut baker's bread in slices, take a pint of milk, a pinch of salt, 1 or 2 eggs. Dip the bread in this and fry in hot fat, when nicley brown spread with butter and sprinkle with powdered sugar.
—*Mrs. G. R. Birdseye.*

A NICE BREAKFAST DISH.—¼ pound rich cheese shaved thin, put into frying pan with ½ cup of milk and a tablespoon of butter; when the cheese is melted, add 3 beaten eggs, and as much milk as eggs; stir till thick. Spread on hot buttered toast and serve at once. —*Mrs. G. H. Dimond.*

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PIES.

PIE CRUST.—1 cup lard, 2 cups flour, 1 egg beat in a teacup, fill cup with water, rub lard and flour together adding the egg and water, salt.

—*Mrs. John A. White.*

PIE CRUST.—1 cup of lard, 3 cups of flour, a little salt, enough cold water to hold all together; 3 pies. Before putting pies in oven wash with milk.

—*Mrs. E. D. Beach.*

PIE CRUST.—3 cups flour, 1 cup lard, ¾ cup of water, a little salt; this makes just enough for 2 pies. —*Mrs. H. D. Noble.*

LEMON PIE.—Juice and rind of 1 lemon, 1 cup sugar, yolks of 2 eggs, ¾ cup of milk, 2 crackers rolled fine, frost while warm with the beaten whites of 2 eggs, 2 tablespoons of sugar, add a pinch of cream tartar and a few drops of vanilla. —*Mrs. Orcutt.*

LEMON PIE.—1 cup raisins selected and chopped, 1 lemon chopped, 1 cup of sugar, 1 cup of water, 1 egg, a little butter; 2 pies.

—*Mrs. Geo. E. Lincoln.*

LEMON PIE, WITH TWO CRUSTS.—Juice and grated rind of 1 lemon, 1 tablespoon cornstarch, 1 cup granulated sugar, 1 tablespoon butter. Cook for a few minutes, then add 1 egg; bake. —*Mrs. Manwaring.*

LEMON MERINGUE PIE.—1 cup of water or milk, yolks of 2 eggs, 1 tablespoon cornstarch, 1 cup of sugar, small piece of butter, juice and rind of 1 lemon. Boil the milk and add the cornstarch, sugar and eggs; last of all the lemon. Line the tin with crust and bake, fill with the above. Beat the whites of 2 eggs to a stiff froth with 2 tablespoons of sugar, spread on the pie and brown in the oven. —*Mrs. H. G. Hubbell.*

ORANGE PIE.—3 eggs, ¾ cup sugar, 1 orange juice, ½ of grated rind, ½ of 1 lemon juice and grated rind, 1 tablespoon of butter; cream, butter and sugar, beat in orange and lemon, add the beaten egg, saving the whites of 2 for frosting. Line a pie tin of rich crust, pour in the mixture and bake.

—*Mrs. G. A. Kirkham.*

CREAM PIE.—(Makes 2 pies.)—4 cups of milk, 1 cup of sugar, ½ cup of cornstarch, the yolks of 4 eggs, (use the whites for frosting). Bake the crust first. Have milk boiling hot, then add sugar, salt, cornstarch and eggs (yolks), cook till thick for filling. Fill crust then, add frosting, flavor to taste and set in oven to brown. —*Mrs. O. H. Highland.*

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CREAM PIE.—1¾ pints thick sweet cream, whites of 2 beaten eggs, 2 tablespoons flour, sugar to taste, a little nutmeg, fill crust and bake.
—*Mrs. Henry Setser, Jr.*

PUMPKIN FILLING FOR TWO PIES.—Press the water from 1 can of pumpkin, use coarse cloth, then 1½ pints of milk, 4 eggs, 1¾ cups of sugar, 1½ teaspoon ginger, 1 teaspoon cinnamon or ½ nutmeg and pinch of salt.
—*Mrs. Frank M. Wootton.*

PUMPKIN PIE.—1 quart of milk, 1 pint of strained pumpkin, 2 cups of sugar, 3 eggs, 2 crackers, or 1 tablespoon of flour, ½ lemon, 1 tablespoon of butter and 1 of ginger, 1 teaspoon cinnamon, put all together before adding the milk. This makes 3 pies. —*Mrs. C. W. Beach.*

FAMOUS FIG PIE FILLING.—1 pound figs, ½ pound dry apples, soak apples over night; chop figs and apples together and place in stew pan; then add 2 cups water, 2 cups sugar, 1 grated rind of lemon, juice of 2 lemons; cook all together 30 minutes. If too thick add water.
—*Mrs. H. H. DeWolfe.*

CRANBERRY PIE.—Chop together 1 cup cranberries and ½ cup raisins, add 1 cup sugar, ⅔ cup cold water, 1 teaspoon vanilla. Bake with two crusts.
—*Mrs. Orcutt.*

MOCK CHERRY PIE.—For one pie take one cup of cranberries (not cooked), put in pie tin and then add ½ cup chopped raisins, one cup sugar, and then put ½ teaspoon vanilla into one cup of water and pour over cranberries, raisins, sugar, and then sift three even tablespoons flour on the top. Bake with two crusts. —*Mrs. C. L. Graves.*

PINEAPPLE PIE.—One chopped pineapple, two and a half cups of water, Two and a half cups of sugar, boil together 15 minutes and add two rolled crackers and a small piece of butter. Bake with two crusts. This will make two large pies. —*Mrs. Howard G. Hubbell.*

PUDDINGS AND SAUCES.

SPANISH CREAM.—One box Cox's gelatine dissolved in a pint of cold milk, into two quarts of boiling milk stir 1½ cups sugar and the yolks of 8 eggs, pour all upon the dissolved gelatine, stirring well; when cold flavor with lemon or vanilla, place in dishes and cover with a meringe made of the beaten whites, the juice of one lemon and one cup sugar; brown in oven two minutes and eat ice cold. —*Mrs. W. E. Pleadwell.*

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NEW CENTURY PUDDING.—1 cup of suet, 1 cup of currants, 1 cup of sugar, 2 eggs, 1 cup of milk, ½ teaspoon of salt, 3 cups of flour, 1 teaspoon of cinnamon, 1 cup of raisins, 1 teaspoon of baking powder. Shred and chop the suet fine, stone the raisins, pick, wash, and dry the currants. Beat the suet, sugar and yolks of the eggs together until light, then add the milk and flour; beat until smooth, add the spices, salt and whites of the eggs well beaten; then add the baking powder, mix and add the fruit well flavored; turn into a greased mould and boil continuously for 3 hours. —*Mrs. E. G Fullerton.*

SAUCE.—½ cup powdered sugar, 1 tablespoon butter, yolk of one egg, flavoring, ¼ cup of cream or less. Cream, butter and sugar, add the yolk of the egg well beaten, then the cream Flavor with vanilla and lemon.

—*Mrs. E. G. Fullerton.*

CHOCOLATE PUDDING.—1 quart milk, 6 eggs, 1 square chocolate, when milk boils stir in the grated chocolate, then beaten yolks and ½ cup sugar. Bake in oven same as custard, must not whey. Beaten whites with ½ cup sugar for merangue; to be served cold with fresh sweet cream.

—*Mrs. Henry Setzer, Jr.*

COCOANUT PUDDING.—(Original)—½ cup tapioca, 1 cup sugar, 1 quart sweet milk, 3 eggs, ½ grated cocoanut. Soak tapioca in one cupof water over night. Cook in double boiler until soft, then add the yolks of the eggs with one white well beaten with the sugar; flavor with vanilla. Bake in a quick oven until it becomes like custard, do not bake too long or until it wheys. When done, beat the remaining two whites of eggs dry with one tablespoon of powdered sugar, spread the frosting over the pudding, then add the grated cocoanut, over that sprinkle powdered sugar. Bake a light brown.

Mrs. W. A. Warner.

FRUIT PUDDING.—1 quart bowl of bread crumbs, 1 cup of molasses, 1 cup of cold water, 1 cup of flour; 1 cup of raisins, 1 cup of currants, 1 egg, cinnamon and cloves to taste, 1 teaspoon soda; steam 3 hours; serve with two sauces. Thick sauce made with butter and powdered sugar creamed together. Thin sauce made of 1 cup of sugar, 1½ cups of hot water; thicken slightly with flour, boil until clear; add the juice of 2 lemons and strain; put in a teaspoon of finely minced lemon peel. —*Mrs. C. K. Bishop.*

FIG PUDDING.—½ pound of bread crumbs, ½ pound of figs; 6 ounces of suet, one large cup of brown sugar, 2 eggs, salt and nutmeg. Wash figs in hot water, dry in a cloth. Mince them and suet together. Steam 4 hours. Sauce for Pudding—1 tea cup of confectionery sugar, butter size of an egg, 2 tablespoons of brandy or sherry if desired. —*Mrs. W. A. Warner.*

INDIAN PUDDING—Scald one quart of milk and stir in ⅔ cup of meal and 2 tablespoons of flour. Cook 10 or 15 minutes, stirring constantly, then add 2 tablespoons of butter, salt, 1 teaspoon of ginger, one teaspoon of cinnamon, 1 scant cup of sugar, 1 cup molasses, 2 eggs, 1 cup stoned raisins. Add milk enough to fill 2 quart dish. —*Mrs. G. P. Chapman.*

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INDIAN MEAL PUDDING—1 cup meal, swell in 1 qt. boiling water, 1 cup sugar, ½ cup molasses, 3 pints milk, ½ cup raisins, 1 tablespoon ginger, 2 eggs, salt. Cook in moderate oven nearly all day. —*Isadora M. Burr.*

GRAHAM PUDDING—1½ cups graham flour, (sifted), ½ cup black molasses, ¼ cup butter, ½ cup sweet milk, 1 egg, 1 teaspoon soda, 1 teaspoon each of cloves, nutmeg, allspice and cinnamon, 1 cup raisins (seeded). Steam 3 hours. Eat with hard sauce. —*Mrs. Toucey.*

GRAHAM PUDDING—1 cup molasses, 1 cup sweet milk, 1½ cups graham flour, 1 cup raisins, 1 teaspoon soda. Boil or steam 3 hours. Sauce like suet pudding. — *Mrs. Richardson.*

ORANGE COCOANUT PUDDING—Place layer sliced oranges on bottom of deep glass dish, cover with powdered sugar, then a thick layer of cocoanut. Repeat until dish is filled. Serve with cream. —*Jennie B. Wolff.*

ORANGE PUDDING—Peel and cut into small pieces six oranges, sprinkle half a cup of sugar over them, make a boiled custard of a pint of milk, yolks of 3 eggs and a tablespoon cornstarch, ½ a cup sugar, and pour over oranges, beat the whites of the eggs to a stiff froth and spread over the pudding and brown in oven. —*Mrs. W. W. Robinson.*

ORANGE TART—The juice 2 oranges, the juice 1 large lemon, one large teaspoon butter, 1½ cups sugar, grate the lemon rind, 3 eggs. Beat the butter and sugar, to a cream with the yolks of the eggs, then stir in the grated rind and juice. Teaspoon flour. Lastly, whip and stir in the whites of the eggs. Bake with an under crust. —*Mrs. Ketchum.*

PEACH SNOW DRIFT—Either fresh or canned peaches may be used. 1 pint milk, 1 tablespoon cornstarch; sweeten and flavor to taste, and boil into a cream. If canned peaches are used drain off all liquid. Put a layer of peaches, cut in halves in bottom of dish, then a layer of cream and so on. Cover the top with a meringue. —*Mrs. J. Orcutt.*

TAPIOCA CREAM—Beat yolks 3 eggs and 3 tablespoons of sugar together, then add 3 tablespoons of tapioca that has been soaked over night, salt, and flavor to taste. Pour this into 1 quart of milk that is boiling in a double boiler, just let this come to a boil, pour into a dish, frost with the whites well beaten, add a little sugar, drop with a teaspoon over the top. Brown in a hot oven. —*Mrs. J. R. Jewett.*

DUMPLINGS—(With Canned Fruit for Dessert). Coffee cup flour, butter half the size of an egg, teaspoon baking powder, one egg. Moisten with milk and make stiff. Shape into balls size of English Walnuts. Take can of fruit, (raspberries or strawberries preferred), put on to boil, when boiling drop in dumplings, cook for 5 minutes. This can be made quickly and proves a very delicious dessert.

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SUET PUDDING—1 cup chopped suet, 1 cup molasses, 1 cup milk, 1 egg, 1 cup currants, a little citron, 1 teaspoon cinnamon, ½ teaspoon cloves into ½ cup boiling water, put one teaspoon soda, 1½ cups flour. Steam 2 or 3 hours. Serve with a hard or soft sauce. —*Agnes J. Selbie.*

JOHN'S DELIGHT—2 cups chopped bread, ½ cup suet, ½ cup molasses, 1 egg, ½ teaspoon soda dissolved in ½ cup milk, 1 cup raisins, ½ teaspoon cloves, 1 teaspoon cinnamon, nutmeg, salt. Steam 2 hours. Eat with hard sauce. —*Christine K. Turnbull.*

SNOW PUDDING—Mix 1 tablespoon cornstarch, pinch salt, and turn over 1 coffee cup boiling water. Boil clear, remove from fire, stir in beaten whites of 2 eggs. Turn in mould to cool.

CUSTARD—Yolks 2 eggs, cup sugar, 2 cups milk. Cook like custard. Season and turn over pudding when served. —*Mrs. Orcutt.*

RICE PUDDING—½ cup rice boiled soft, 1 cup sugar, 2 tablespoons flour, a small piece butter, salt, 3 or more cups milk, raisins, nutmeg, 4 eggs; save 3 whites for meringue. —*Mrs. H. C. Lemmon.*

STEAMED RICE—Take 1 cup rice, wash clean and place in dish with tight fitting cover, sprinkle in a pinch of salt, and add 4 cups boiling water; cover tightly and place on back of stove to keep hot, but not to cook. In 35 minutes can be served with soft sauce or cream and sugar. —*Mrs. J. H. Wesler.*

PLAIN RICE PUDDING—1 cup rice, 1 cup sugar, 2 quarts milk, piece butter size of egg, pinch salt. Flavor with grated nutmeg. Bake in slow oven 2 hours. No stirring. —*Mrs. M. F. Beebe.*

CHRISTMAS RICE PUDDING—½ lb. rice boiled in 3 pints water, ½ lb. sugar, ½ lb. raisins, ¼ lb butter, 6 eggs, 2 nutmegs, 2 quarts milk. Bake 2 hours. —*Mrs. Stanton.*

QUEEN'S PUDDING—1 pint bread crumbs, 1 quart milk, 1 grated lemon, ¾ cup sugar, yolks 2 eggs. Baked until browned and spread with jelly, and the whites of 2 eggs with sugar. —*Mrs. A. W. Burritt.*

POOR MAN'S PUDDING—4 tablespoons sugar, 3 tablespoons rice, butter size of walnut. Salt and flavor to suit the taste. Put all into 1 quart milk and bake 3 hours in a slow oven. —*Mrs. R. W. Burritt.*

DANDY PUDDING—1 quart milk boiled, yolk 4 eggs, 2 tablespoons cornstarch, 4 tablespoons sugar; cooked in the milk until it thickens, then flavor. Pour in a deep pudding dish and spread the whites of the eggs, well beaten with 5 tablespoons sugar, over the custard while hot and brown in the oven. To be eaten cold. Use half of this recipe for a small family. —*Mrs. L. H. Baker.*

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DELICACY DESERT—Put 1 pint milk in a dish placed in water, when near boiling add 2 tablespoons cornstarch dissolved in a little cold milk with ½ cup sugar; when thick stir in the whites of two eggs beaten to a stiff froth; turn into a glass dish, flavor; then make a custard of 1 pint milk, one egg, and the yolks of the other two, ½ cup sugar, flavor. When cold pour over the snow.
—Mrs. David Wooster.

COTTAGE PUDDING—½ cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, little salt. Sauce for same—½ cup hot milk, yolk of one egg, 1 cup sugar. Stir egg and sugar to a cream and then stir into hot milk, after which, add white of egg beaten to froth. Flavor to taste. *—Jennie B. Wolff.*

COCOANUT PUDDING—1 large cup cocoanut, 1 cup sugar, 1 quart milk, 2 crackers, 3 eggs, salt and a little butter. *—Mrs. A. W. Burritt.*

BROWN BETTY—Place in a pudding dish a layer of sliced tart apples, a little butter, sugar and cinnamon, then a layer of bread crumbs and so on until the dish is filled. Bake one hour. Sauce—½ cup sugar, a teaspoon each cornstarch and butter, 1 pint boiling water, teaspoon vanilla. Boil 3 minutes.
—Lottie Barber.

STEAMED BREAD PUDDING—1 cup raisins, 1 cup currants, 5 cups soaked bread, 1 cup sugar, 1 teaspoon ground cloves, 2 teaspoons ground cinnamon, 1 large cooking spoon flour, 2 eggs, 1 teaspoon baking soda dissolved in a ¼ cup of milk. Beat well, pour in steaming pan and steam 3 hours.
—Mrs. H. H. DeWolfe.

BERRY PUDDING—1 quart flour, 3 teaspoons baking powder, 1 pint fruit. Stir this into the dry flour. Little salt. Then mix with sweet milk as stiff as loaf cake. Steam ½ hour. Sauce—Beat 1 cup sugar with butter size of an egg to a cream, then beat in the fruit or berries. *—Mrs. Wm. E. Disbrow.*

APPLE PUDDING—Pare and chop fine six large apples, put in a pudding dish a layer of grated bread crumbs 1 inch deep, then a layer of apples, on this put bits of butter, sugar and a slight grating of nutmeg. Continue as before, and finally pour on a teacup of cold water. Use in all 2 tablespoons butter and a small cup sugar. *—Mrs. R. L. Chandler.*

CHARLOTTE RUSSE—1 quart thick sweet cream, 6 eggs, 1 oz. gelatine dissolved in half pint milk, 4 tablespoons vanilla, 3 wine glasses sherry wine, 2 wine glasses French brandy, sugar to taste. Beat yolks separately, whip cream very stiff, add whites last, line dish with sponge cake, fill with mixture and cover top with sponge cake. Set on ice. *—Mrs. Henry Setzer, Jr.*

DESSERT POPOVERS—1 pint milk, 1 pint flour, salt, 2 well beaten eggs. Bake in Gem tins. Eaten with sauce. Sauce—1 egg, 1 cup sugar, vanilla. Beat well together. In another dish take 1 large teaspoon cornstarch, wet it with cold water, then pour boiling water on to it until cooked, then put the egg, sugar, etc., into it. Stir well. *—Mrs. C. V. Keeler.*

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WAPSY—One cup of sweet cream and flour enough to make a batter that will pour, flavor and sweeten to taste, add a teaspoon of baking powder. Pare 3 apples, slice thin, sweeten to taste and put into baking dish, over this pour the batter or cream, lift gently with a fork to mix with the apple. Bake 30 minutes. —*Mrs. Orcutt.*

RUSSIAN CREAM—Take 3 eggs, beat the yolks with 2 tablespoons sugar, the whites separately, ½ box gelatine dissolved in a little warm water, 1 pint of boiling milk. Add the gelatine to the milk then pour the mixture into the yolks of the eggs, let it come to a boil, then add the whites beaten light and the vanilla. Pour into a mould to cool. —*Mrs. Anna J. Sherwood.*

STRAWBERRY CREAM.—Mash 1 quart strawberries with 1 cup powdered sugar and rub through a hair sieve. Dissolve 1½ ounces gelatine in 1 pint of sweet milk. Strain and add 1 pint whipped cream and the berry juice, Pour in a wet mould and set on ice to form. —*Mrs. Woodruff.*

PRUNE WHIP—Stew ¾ pound prunes, sweeten to taste, when perfectly cold add the whites of 4 eggs beaten stiff, stir together, bake 20 minutes; serve cold, well covered with whipped cream.

WHIPPED CREAM SAUCE.—Take 1 cup of cream, 1 teaspoon of lemon or vanilla, ½ cup powdered sugar, white of 1 egg. Mix the cream, vanilla, sugar and whip it without skimming off the froth. Add the beaten white of an egg and beat all together. Serve on any pudding, usually eaten with sugar and cream. —*Allie C. Warner.*

A NICE PUDDING SAUCE.—¾ cup butter, 1½ cups of sugar, 1 egg, juice and grated rind of lemon. All beaten together, just before serving pour 1 pint of boiling water upon the mixture. This is good for various sorts of puddings. —*M. C. F. S.*

SAUCE FOR PUDDING.—1 large tablespoon of butter, 2 cups pulverized sugar. Rub together smooth, then add 4 tablespoons cream or milk, beat well. Flavor to taste. —*Mrs. H. H. DeWolfe.*

FRUIT SAUCE.—Cream ½ cup, butter 1 cup, sugar, together; add strawberries, raspberries or peaches. This is nice for steamed or baked puddings. —*Mrs. J. R. J.*

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SOFT FROSTING.—1 cup granulated sugar, ⅓ cup of water, cream tartar the size of a hazel nut; stir together; put on stove and boil six minutes without stirring. Beat the white of an egg to a froth, then pour the sugar over, stirring for 5 minutes or until very smooth. Flavor with vanilla.

—*Mrs. Wm. E. Canfield.*

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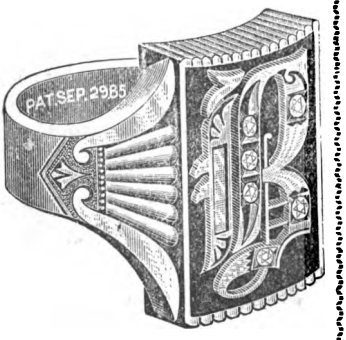
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BLACK FRUIT CAKE.—1 pound sugar, 1 pound flour; 14 ounces butter, 9 eggs, 2 pounds raisins, 2 pounds currants, 2 pounds citron, 5 nutmegs, 2 tablespoons cinnamon, 1 tablespoon cloves, 3 half gills French brandy and sherry wine mixed. Bake from 3 to 4 hours.

—Mrs. Henry Setzer, Jr.

WHITE FRUIT CAKE.—4 eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 2 teaspoons baking powder (heaping), ½ nutmeg, 1 pound of fruit (raisins, currants, citron.) Bake in one large loaf.

—Mrs. E. Toucey.

MOLASSES FRUIT CAKE.—1 teacup butter, 1 teacup brown sugar, 2 teacups molasses, 1 cup of milk with teaspoons soda dissolved in it, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 tablespoon cloves, a little grated nutmeg; now add 4 eggs, 5 cups sifted flour, 1 cup of floured raisins, 1 cup currants; add last. Bake in very moderate oven 1 hour. If well covered will keep 6 months.

—Mrs. H. H. DeWolfe.

DRIED APPLE FRUIT CAKE.—4 cups of dried apples which have been soaked over night, 2 cups of molasses; chop the apples and stew them up in the molasses, let them cool; 1 cup of white sugar, 1 cup of cream, 1 cup of butter, 2 eggs, 1 pound of raisins; spice with clove, cinnamon and nutmeg, 2 teaspoons of baking powder sifted in enough flour to make stiff enough.

—L. A. Atkins.

FIG OR DATE.—½ cup butter, 1½ cup sugar mixed to a cream, 2 eggs, ½ cup water, 2 cups flour, 1½ teaspoon baking powder, bake in layers. Filling —½ pound figs or dates, chopped fine, cover with boiling water, add 2 tablespoon sugar, cook until smooth, spread between layers.

—Mrs. Munich.

DATE CAKE.—2 pounds of dates cut in small pieces, 1 cup of sugar, 3½ cups flour, ⅔ cup butter, 1 cup milk, 4 eggs, 1 teaspoon soda, dissolved in the milk, 4 tablespoons molasses, 1 teaspoon each of cloves, cinnamon and nutmeg.

—Mrs. Joseph Holroyd.

PORK CAKE—1 pint boiling water, add ¾ pound fat salt pork chopped very fine, let it stand until it cools; when cool add 2 cups of sugar, 1 cup of molasses, ¾ pound of raisins, stoned and chopped; ¾ pound of currants; 1 tablespoonful of cinnamon; ½ tablespoon cloves; 5 cups of flour and 3 teaspoons baking powder; more fruit and spice if wished

—Mrs. E. D. Beach.

ENGLISH WALNUT CAKE—(Very fine)—1 cup sugar, ¼ cup butter (scant), 1 egg and the yolk of another, ⅔ cup of milk, 2 cups of flour with 2 teaspoons baking powder sifted together. Filling for cake—1 cup sweet milk and 2 tablespoons flour heated and boiled 1 minute, salt, sweeten to taste and flavor with vanilla. Take ½ pound nuts, save out 15 halves for top and chop the remainder not too fine and add to cream. Frost the top of cake and put on nuts.

—Mrs. Whittlesey.

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WALNUT CAKE—1½ cups sugar, ½ cup butter, ¾ cup milk, 2 very full cups of flour, 1½ teaspoons baking powder, whites of 4 eggs, 1 cup of meats.

—Mrs. Orcutt.

HICKORY NUT CAKE—1 cup of sugar, ½ cup butter, ½ cup cold water, 1½ cups of flour, 2 eggs, 1 teaspoon baking powder, 1 cup of hickory nuts.

—Mrs. C. H. Armstrong.

NUT CAKE.—2 cups sugar, 1 of butter, 3 of flour, 1 of milk, 4 eggs, 1½ teaspoons baking powder; this will make 2 cakes with 3 layers each. Filling—Whites of 2 eggs beaten to a stiff froth, 1 teacup powdered sugar, 2 teacups of seeded raisins, the same of walnut or hickory nut meats, all well chopped and mixed with frosting, put between the layers. Ice top and sides.

—Mrs. Hovey.

COCOA CAKE—Stir to a cream 1 cup sugar, ½ cup butter; add the beaten yolks of 2 eggs; mix 1½ cups of flour, 1 teaspoon baking powder and 2 teaspoons cocoa thoroughly. Measure ½ cup of milk; then add a little of the milk and flour mixture alternately to the egg mixture, lastly add the beaten whites of the eggs and 1 teaspoon of vanilla. Bake in shallow pans in a quick oven.

—Mrs. Frank M. Wootton.

COFFEE CAKE—4 cups of flour, 1 cup of coffee, 1 cup of molasses, 1 cup of sugar, ½ cup of butter, 1 cup of raisins, 1 teaspoon of soda, 1 egg; spice to taste.

—Mrs. George O. Lines.

BLACK CAKE—(Just splendid)—2 cups brown sugar, 1½ cups of butter, 6 eggs beaten separately, 3 cups flour, 2 tablespoons of molasses, 1 tablespoon of cinnamon, 1 teaspoon of mace, 1 of cloves, 2 cups of sweet milk, 1 pound of raisins, 1 of currants, 1 teaspoon of soda; this will make 3 loaves; bake 1½ hours; will keep a long time. *—Mrs. C. H. Blake.*

SPICED CUP CAKES—3 eggs, 1 cup of butter, 1 cup of milk, cup sugar, 1 cup of molasses, 3 cups of flour, 1 teaspoon each of soda, ginger, cinnamon and cloves; bake in small tins in a quick oven. *—Mrs. H. C. Lemmon.*

SPICE CAKE—1½ cups sugar, 1½ cups milk, 1½ cups butter and lard mixed, 2 eggs, 1½ cups flour, ½ teaspoon soda, ½ teaspoon cloves, ½ cup molasses, ½ teaspoon cinnamon. *—Miss Ella Skinner.*

PINE GROVE SPICE CAKE.—A cup of sugar, an egg, a cup of milk, a tablespoon of butter, 2 cups flour, 2 teaspoons baking powder, 3 tablespoons of molasses, 2 teaspoons cloves and cinnamon. *—Mrs. A. E. Penfield.*

CHOCOLATE CAKE—½ cup butter, 2½ cups light brown sugar, 3 eggs, ½ cup milk, 2½ cups flour, 2½ teaspoons baking powder, 3 teaspoons extract of vanilla, four squares Baker's chocolate; cream butter and sugar, add yolks of eggs, then the chocolate, which should be melted in the steam from the teakettle, then flour, baking powder and vanilla; stir in milk last; bake in 3 thick or 4 thinner layers; put together with iceing made by beating confectioner's sugar into the whites of the eggs and flavor with vanilla.

—Alice Howard MacLellan.

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BLACK CHOCOLATE CAKE—¼ pound of Baker's chocolate and ½ teacup of milk set in a warm place to dissolve; ½ teacup of butter, 2 cups of brown sugar, 3 eggs, ½ cup milk, a teaspoon of soda, a teaspoon of vanilla, 2 cups of flour (good sized cups). Beat butter, sugar and yolks together, the whites separately, adding them last; do not put the chocolate into the cake when too warm. This rule makes 2 loaves. —*Mrs. Neal.*

CHOCOLATE SNOW CAKE—1½ cups sugar, ½ cup butter, 2 eggs, a cup of milk, 2 cups flour, 2 teaspoons baking powder, 2 squares Baker's chocolate melted over boiling water and stir into cake, flavor with vanilla. Bake in layers and spread iceing between each layer.

—*Miss Carrie Reynolds.*

MARBLE CHOCOLATE CAKE—½ cup butter, ½ cup milk, an egg, 2 cups flour, 2 teaspoons of baking powder, have ready fire, teaspoon of grated chocolate moistened with vanilla, stir it into nearly a cupful of the cake batter and put into the tin in alternate parts

—*Mrs. McNaughton.*

CHOCOLATE CAKE—White part—½ cup butter, a cup of sugar, a cup of milk, 2 eggs, 3 teaspoons baking powder, two cups flour. Chocolate part—A cup of grated chocolate, ½ cup of sugar, enough hot water on chocolate and sugar to dissolve it; stir in 4 tablespoons white part, add a teaspoon of vanilla. Drop as a marble cake. —*Mrs. C. L. Graves.*

CHOCOLATE LAYER CAKE—A cup of sugar, ½ cup of butter (scant), yolk of an egg, a cup of milk, two cups of flour, two teaspoons baking powder (full), whites of two eggs. Filling—A cup of sugar, a cup of grated chocolate, four tablespoons of milk; dissolve, when cool add yolk of an egg and flavoring. —*Mrs. George E. Lincoln.*

CHOCOLATE LAYER CAKE—A cup of sugar, half cup of butter, yolks of four eggs, a cup of milk, 1½ cups flour, a teaspoon of baking powder, a teaspoon of vanilla. Filling—1½ cakes of sweet chocolate grated, half cup of sugar melted together, whites of 4 eggs beaten to a stiff froth, mix with the melted chocolate; let it cool, add one teaspoon of vanilla and spread between the layers. —*Mrs. W. T. Howes.*

CHOCOLATE JUMBLES—Beat one cup of butter to a cream, then beat in two cups of sugar, beat four eggs well and add to the butter and sugar; sift two heaping teaspoons of baking powder and half of one of salt with three scant cups of flour and add to the batter. It should be just stiff enough to roll out. Then add two cups of grated chocolate, cut in small cakes and roll thin; 10 minutes should bake them if the oven is hot.

—*Mrs. W. A. Warner.*

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MARBLE CAKE—For the black cake take the yolks of 4 eggs, ½ cup butter, 1 cup brown sugar, ½ cup molasses, 1 tablespoon cinnamon, 1 teaspoon of cloves, 1 teaspoon allspice, ½ teaspoon black pepper, ½ nutmeg, ½ cup sour milk, ½ teaspoon soda, and 2½ teacups of flour. Make the white cake with the whites of 4 eggs, ½ cup butter, 1 cup white sugar, ½ cup sweet milk, ¼ teaspoon soda, ½ teaspoon cream tartar and 1½ cups flour. First put a thin layer of black cake in the pan, then drop in alternately the black and white.

—*Mrs. F. D. Baker.*

LAYER CAKE—A cup of sugar, ½ cup butter, 2 eggs (reserve the white of one for frosting) 1 cup milk, 1½ cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 3 layers. Filling—2 cups seeded raisins, 2 cups English walnuts, chop fine; juice of 1 orange, juice of ½ lemon, a teaspoon of vanilla.

—*Mrs. W. T. Howes.*

ORANGE COCOANUT CAKE—1½ coffee cups sugar, 2 coffee cups flour, ½ coffee cup butter, ½ coffee cup milk, white of 6 eggs beaten to a froth, 2 teaspoons baking powder sifted with the flour; makes 3 layers Filling for cake—an egg and yolks of 2, ½ teacup sugar, an orange grated, rind and all, ¾ cup cocoanut, put all in a basin and cook a few minutes.

—*Mrs. E. S. Pierce.*

LEMON LAYER CAKE—½ cup sugar, ½ cup butter, ⅔ cup milk, 3 eggs, 2 large cups flour, 2 teaspoons baking powder. Lemon jelly—A large cup boiling water, 2 lemons, grated rind and juice, ⅔ cup sugar, 4 tablespoons cornstarch. Sugar put in the water and boil, also the lemon, stir in cornstarch dissolved; a little butter if desired. —*Mrs. David Wooster.*

LEMON JELLY CAKE—A cup of sugar, scant ½ cup butter, ⅔ cup of cold water, an egg, 2 cups of flour, 2 teaspoons baking powder, bake in layers and fill with jelly. Lemon Jelly—The grated rind and juice of a lemon, a cup of sugar, an egg, beat thoroughly and boil in double boiler till cooked, spread when cold and frost with confectioner's sugar.

—*Mrs. C. H. Blake.*

LEMON CAKE FILLING—Juice and grated rind of 2 lemons; 1¼ cups milk, 1 scant cup sugar, 2 eggs, pinch of salt. Put the milk in a steamer to boil, beat the eggs, sugar and salt together, and when the milk boils add them, stir until thick. Take off the fire and add the lemon juice and rind. This makes enough for a cake of four layers. —*Mrs. G. R. Birdseye.*

ORANGE CAKE FILLING—Use the juice and grated rind of 2 oranges for the filling, and juice of half an orange for the iceing. Make the same as lemon cake. —*Mrs. G. R. Birdseye.*

EXTRA FINE LAYER CAKE—A cup of sugar, ⅔ cup milk, ⅔ teaspoon butter, 2 eggs, 1⅔ cups flour, 2½ teaspoons baking powder. Cream filling—½ cup milk, an egg, a teaspoon cornstarch wet in milk, ½ cup sugar, pinch salt, flavor to taste. —*Mrs. Rudolph Paul.*

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COCOANUT FILLING—Grate a cocoanut, whites of 3 eggs well beaten, 3 tablespoons confectioner's sugar, a teaspoon vanilla, stir all together.

—Jennie A. Wolff.

COCOANUT CREAM CAKES—Yolks of 2 eggs, ½ cup shortening, ¾ cup milk, 2 teaspoons baking powder, ½ teaspoon salt and flour to make a moderate batter. Filling—A cup of milk boiling hot, a tablespoon cornstarch dissolved in a little cold milk, the whites of 2 eggs well beaten, a cupful of shredded cocoanut, a pinch of salt, half a cup of sugar, let boil and add flavoring, either vanilla or lemon.

—Mrs. O. H. Highland.

ICE CREAM CAKE—A cup of sugar, ½ cup butter, ½ cup milk, 1½ cups flour, 1½ teaspoons baking powder, the whites of 3 eggs, and 2 teaspoons vanilla. Frosting—Yolks of 3 eggs, ½ cup pulverized sugar and 1½ teaspoons vanilla.

—Mrs. E. A. Hall.

WHIPPED CREAM CAKE—A cup of sugar, butter size of an egg, 2 eggs, 1¼ cups of flour, ¾ cup of milk, a teaspoon baking powder. Filling—A pint thick cream whipped, ⅓ cup pulverized sugar, ½ teaspoon vanilla.

—Fannie M. Beecher.

ORANGE CAKE—A cup sugar, large tablespoon butter, an egg, 1½ cups flour, a teaspoon baking powder, ½ cup milk, little vanilla. For the filling—The juice and the grated rind of an orange, ½ cup sugar, yolk of an egg, ½ cup boiling water. a teaspoon of cornstarch, boil until it thickens, spread boiled frosting on top of cake.

—Mrs. W. E. Phillips.

ANGEL CAKE—Whites of 11 eggs, 1½ tumblers of sifted granulated sugar, a tumbler sifted flour, a teaspoon cream tartar, ½ teaspoon lemon, salt. Sift the flour 4 times; then add cream tartar, sift again, measure sugar after it is sifted; beat eggs to a stiff froth, then add sugar lightly, then the flour very gently; do not stop beating until you put in pan. Bake 40 minutes in a moderate oven, try with a straw, if too soft leave 5 minutes longer; after removed from the oven turn the pan upside down to cool.

—Mary H. Gabriel.

MR. AND MRS. E. E. PRICE'S GOLDEN WEDDING CAKE—Yolks of 6eggs beat to a froth, mix with a cup of sugar ¾ cups butter, add a cup milk, 2 cups sifted flour, 3 tablespoons baking powder, flavor with vanilla.

—Mrs. C. E. Price.

SILVER CAKE—2 cups pulverized sugar, a cup of butter, a cup of milk, whites of 6 eggs beaten to a stiff froth, 2 cups flour, a cup cornstarch, 3 teaspoons baking powder, flavor with almond. This makes 2 cakes.

—Mrs. John A. White.

WHITE SPONGE CAKE—Whites of 11 eggs, 6 ounces of flour, 12 ounces fine granulated sugar, a teaspoon vanilla, a teaspoon cream tartar.

—Mrs. P. L. Perry.

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SPONGE CAKE—4 eggs well beaten, add 2 cups sugar, beat 5 minutes, saltspoon salt, 2 cups flour, 2 tablespoons baking powder, ¾ cup warm water, flavor with juice of lemon. —*Mrs. Edward MacLellan.*

BRIDE'S CAKE—2 cups sugar, a cup butter, a cup milk, whites 5 eggs, 3 cups flour, 3 teaspoons baking powder.

—*Mrs. William Woodruff.*

QUEEN'S CAKE—4 eggs, 2 cups sugar, ½ cup butter, a cup sweet milk, 3 cups of flour, 2 teaspoons baking powder. Beat whites and yolks separately, add whites of eggs last. —*Mrs. John M. Terrill.*

FRENCH CAKE—1¾ cups sugar, ½ cup butter, 3 eggs, a cup milk, 3 cups flour, 1½ teaspoons baking powder, flavoring. Bake in small dripping pan.

—*Mrs. W. T. Howes.*

MRS. RICHARDSON'S CAKE—2 cups sugar, 4 eggs, (2 whites for frosting), 3 cups flour, a cup milk, butter size of an egg, a teaspoonful to each cup of flour.

CORNSTARCH CAKE—A cup of sugar, ½ cup butter, ½ cup milk, ½ cup cornstarch, a cup flour, the whites of 3 eggs, teaspoon baking powder.

—*H. J. Catlin.*

EGGLESS CAKE—A cup of sugar, ½ cup butter, a cup of milk, 3 cups flour, 2 heaping teaspoons baking powder, a teacup of raisins and citron.

—*Mrs Anna Smith.*

MAPLE SUGAR CAKE—1½ tumblers of flour, a tumbler of sugar, ½ tumbler sweet milk, 2 tablespoons melted butter, 1½ teaspoons baking powder, 2 eggs; makes 3 cakes. Filling—Boil a tumbler of maple syrup till it threads, have ready the white of an egg well beaten; stir into it the syrup as for boiled frosting. If not quite stiff enough a little powdered sugar may be added; when cool put between the cakes —*Mrs. F. B. Sammis.*

POUND CAKE—½ pound butter, a pound sugar, 8 eggs, 10 ounces flour.

—*Mrs. Thomas.*

PRESSED CAKE—1½ cups sugar, ½ cup butter, ½ cup milk, 2½ cups flour, 3 eggs, 3 tablespoons baking powder. —*Mrs. Dupee.*

WATERMELON CAKE—White—2 cups white sugar, cup of butter, 3½ cups flour, a cup milk, 8 eggs, a teaspoon soda, 2 teaspoons cream tartar. Red—A cup red sugar, half cup butter, 2 cups flour, ⅓ cup milk.

—*Mrs. D. M. S. Wells.*

RIBBON CAKE—A cup of butter, 2 cups of sugar, a cup of sweet milk, 5 eggs, 4 cups of flour, a teaspoon of baking powder, flavoring of any kind; take ⅓ of the batter and add a cup of chopped raisins and citron and a little spice. Bake in jelly tins, the fruit layers in the middle with jelly between.

—*Allie C. Warner.*

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HERMITS, OR TEA CAKES—2 small cups brown sugar, ⅔ cup of butter, beaten together; add 2 eggs, 6 tablespoons sweet milk, 2½ cups flour, a teaspoon soda, cinnamon, a pinch of cloves, and a little salt, these are light and good when baked in small tins in a quick oven. —*Mrs. F. W. Storrs.*

VARIETY CAKE—One and a half cups of sugar, half a cup of butter, two eggs, two teaspoons of Cleveland's baking powder, take ⅓ of above mixture, add half teacup of raisins, half cup of currants, quarter pound of citron. Bake in three layers of fruit in center. Filling—Either jelly or orange iceing.
—*Mrs. B. B. Smith.*

COCOANUT CAKE—Three cups of sugar, a cup of butter, a cup of milk, four and a half cups of flour, four eggs, whites beaten to a stiff froth, two teaspoon baking powder, one grated cocoanut. —*Mrs. M. Farist.*

CLOVE CAKE—Two cups of sugar, a cup of butter, a cup of milk, a cup of chopped raisins, two eggs, two teaspoons soda, a tablespoon cloves, a tablespoon cinnamon, a nutmeg. The above is for two cakes.
—*Mrs. Albert Green.*

FLUF CAKE—A cup pulverized sugar, half cup butter, creamed, yolks two eggs, half cup milk, a cup flour, a teaspoon baking powder, a heaping teaspoon cornstarch mixed with the flour; add the whites last; beat to a stiff froth and add alternately with the flour. —*Mrs. George McClellan.*

WARM TEA CAKE—An egg, a tablespoon sugar, a cup of milk one and a half teaspoons baking powder, mix little thicker than griddles and bake in shallow tins. —*Mrs. Orcutt.*

SEED LOAF—Two pounds of flour. a pound of fine sugar, 12 ounces of butter, six eggs, two ounces of baking powder. Seed as many as you think.
—*Miss Knight.*

LEAP YEAR CAKE—Whites of three eggs, a cup of sugar, half cup butter, half cup milk, two cups flour, two scant teaspoons baking powder; use the yolks for frosting, make thick with sugar, flavor frosting with vanilla.
—*Mrs. Manwaring.*

LUNCHEON CAKE—A cup of sugar, half cup of butter worked to a fine cream, an egg. a cup of sweet milk, two cups of flour, three teaspoons baking powder. flavor with grated nutmeg. Bake in a shallow tin lined with buttered paper. Frost and lay English walnuts halved on top.
—*Mrs. C. H. Armstrong.*

RAISED WEDDING CAKE—Sixty years ago— A cup of yeast, two cups of sugar, and two cups of milk, stir stiff and let stand and rise over night. When light add one cup sugar, one cup butter, the whites of two eggs, raisins, citron, mace, nutmeg, etc. Allow to rise again, then put in tins and allow to rise again. —*Mrs. E. T. Smith,* (age 87 years)

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LOAF CAKE—A pound of sugar, a pound of shortening, a teacup of sponge 2 pounds of flour, cream the sugar and shortening, then take half of it with the flour and sponge and mix with warm milk about as stiff as Biscuit, let it rise, when light, add the rest of the sugar and shortening, 3 eggs, a little salt, nutmeg, and mix thoroughly with the hand, add raisins and citron, then let rise over night, put in pans in the morning, let it stand a few minutes before baking. —*Mrs. P. M. Beers.*

SNOW BALLS—2 cups sugar, ½ cup butter, a cup of milk, 3 cups flour, 3 teaspoons baking powder, whites of 5 eggs, bake in large square tins so the cake will be 2 inches thick when baked. After the loaf is cold cut in squares, trim off all the brown crust, frost the top and sides and roll in grated cocoanut. —*Mrs. Anna C. Smith.*

FEATHER CAKE—1 cup of sugar, ¾ cup of butter, cream sugar and butter together by beating, add 3 well beaten eggs, 3 cups of flour, a cup of sweet milk, 2 teaspoons cream tartar, a teaspoon of soda, bake in shallow pan or pans and cut in squares. The above is beautiful baked in a round jelly pan for layer chocolate cake. —*Mrs. M. C. F. Sawyer*

DELICATE CAKE—2 cups sugar, ½ cup butter, a full cup milk, whites of 4 eggs, beaten very light, 1½ cups flour, 1 of cornstarch, ½ teaspoon soda, 1 of cream tartar, flavor to taste; sliced citron may be added if desired. —*Mrs. S. G. Nicholson.*

JELLY ROLLS—Mix thoroughly together while dry a cup of flour, a teaspoon baking powder, and sift, then add a cup of sugar, 4 eggs, and ⅓ of a cup of water or less if the eggs are large to make a thin batter, bake quickly in long shallow tins, and as soon as it is ready to slip from the pans spread on the bottom and roll up tightly in a napkin until cooled. —*Mary H. Gabriel.*

CAKE—2 cups sugar, 3 eggs, ¾ cup of butter, a cup milk, 3 cups flour, 2 teaspoons baking powder, makes layer cake, also small loaf cake. —*Mrs. George Sanford.*

WHITE MOUNTAIN CAKE—2 cups sugar, a cup of butter, 4 eggs, a cup of milk, 3½ cups flour, 3 level teaspoons baking powder, vanilla. —*Mrs. A. W. Burritt.*

CREAM PUFFS—A cup boiling water, ½ cup butter, boil together, stir in 1 cup of flour while boiling, when cold add 3 eggs not beaten, then beat all together furiously. Drop them by the tablespoonful into buttered tins, bake in a very hot oven. Cream—A cup of milk, ½ cup of sugar, an egg, 1½ teaspoon cornstarch. Boil as any cream, flavor with vanilla, when both are cold open and fill. —*Mrs. Thomas Pleadwell.*

MOLASSES CAKE—(Fine)—A tablespoon of butter, 2 tablespoons sugar, 1 egg, 1 cup molasses, ½ cup cold water, ½ teaspoon salt, ginger, ½ teaspoon allspice, a teaspoon soda, 1¾ cups of flour. —*Mrs. A. E. Penfield.*

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BEACH BROTHERS. } WHOLESALE AND RETAIL DEALERS IN CORD WOOD

WALNUT MACAROONS—A cup of sugar, white of an egg, a cup of walnuts chopped fine, beat egg to froth and stir in sugar, mix all together, drop and bake on buttered paper. —*Jennie B. Wolff.*

SOFT GINGER CAKE—A cup of sugar, a cup of molasses (Porto Rico), ⅔ cup butter and lard mixed; stir the above together, then add cloves, cinnamon and ginger, 1 teaspoon of each; a cup of sour milk, 2 large teaspoons soda, 3 cups flour, break in 2 eggs and mix quickly.

—*Mrs. Henry Setzer, Jr.*

SUGAR KISSER—2 cups sugar, a cup of butter, half cup of milk, 3 eggs, 2 teaspoons baking powder, salt and essence; mix flour until it drops well from the spoon, sprinkle each with sugar. —*Mrs. Orcutt.*

DROP CAKE—A cup of butter, 2 cups of sugar, a cup of milk, 5 cups of flour, 2 eggs, 3 teaspoons baking powder, drop from spoon and bake in a quick oven. —*Mrs. George O. Lines.*

SEED COOKIES—A cup of sugar, a cup of butter and lard mixed, ½ cup of milk, an egg, 2 tablespoons baking powder, nutmeg and Caraway seed; roll rather thin; bake quickly. —*Mrs. C. K. Bishop.*

LEMON COOKIES—A cup of sugar, a cup of shortening—½ butter and ½ beef drippings, an egg, juice and rind of a large lemon, a teaspoon of soda dissolved in 2 tablespoons of water, pinch of salt, and flour enough to roll.

—*Mrs. L. H. Baker.*

CREAM COOKIES—2 cups sugar, a cup of butter, a cup cream, 3 eggs, a teaspoon soda, mix soft.

GINGER COOKIES—1½ cups molasses, ⅔ cup shortening; butter or lard; 2 teaspoons soda, ½ cup boiling water, ginger and salt; mix soft.

—*Mrs. Havens.*

GINGER SNAPS—A cup of molasses, a cup of sugar, a cup of butter, a teaspoon of ginger, a teaspoon of cinnamon, a teaspoon of saleratus and water enough to dissolve it; make them very stiff.

—*Mrs. C. H. Armstrong.*

GINGER SNAPS—Boil together a cup of molasses, 2 large spoons butter, add a teaspoon soda, then cool slightly, add flour, a teaspoon ginger, a little cinnamon; roll thin and bake in a quick oven. —*Mrs. S. W. Storrs.*

GINGER CRISPS—A cup molasses, ½ cup sugar, a cup butter, an egg, a teaspoon soda dissolved in a teaspoon vinegar, a little salt, tablespoon ginger, a little nutmeg, and flour enough to roll out thin. —*Mrs. Thomas.*

CRULLERS—A cup of milk, a cup of sugar, 2 teaspoons baking powder, 2 eggs, 3 tablespoons melted lard, a little salt, knead a little, roll thin and cut round, fry in 1½ pounds lard. —*Mrs. Samuel Miller.*

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SIGN OF THE BIG CLOCK. **BRIDGEPORT, CONN,**

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WANT HELP? The best medium through which to obtain it is the "Want Column" of THE POST. A cent a word does it.

SOUR MILK CRULLERS—A cup of sour thick milk, a cup sugar, an egg, 3 tablespoons melted butter, salt, nutmeg, a heaping teaspoon of soda, ½ teaspoon cream tartar. —*Christine K. Turnbull.*

DOUGHNUTS—3 cups of milk, a cup of sponge, thicken with flour like a batter, let it rise, when light add 2 cups of sugar, a cup of shortening, 4 eggs, nutmeg, salt, add more flour, let it rise, then add flour to make it stiff and let it rise over night, in the morning roll into balls, when light fry.

—*Mrs. P. M. Beers.*

SHAKERS' DOUGHNUTS—2 cups sugar, 1½ cups sweet milk, 5 eggs, 3 spoons of butter, 3 spoons of baking powder, salt and flavor to taste, mix as soft as possible and drop in hot lard.

JELLIES.

CURRANT JELLY—Heat currants with barely enough water to cover, until soft, strain through jelly bag, measure juice, allowing a cup of sugar to each cup of juice, boil juice hard, 20 minutes, remove to back of stove, stir in sugar, stirring 5 or 10 minutes, place in glasses, after 24 hours cover.

—*Mrs. Orange Merwin.*

CRANBERRY JELLY—(Not strained)—Wash and put in kettle with water enough so that they will float nicely, boil 20 minutes, then add sugar and make quite sweet, boil a few minutes longer, and pour into a mould.

—*Mrs. C. E. Price.*

CRANBERRY JELLY—A quart of cranberries and a pint of cold water, covered on the stove. When soft rub through a colander and add 2 cups of sugar. —*Mrs. G. H. Dimond.*

LEMON JELLY—Soak ½ box Cooper's gelatine in a coffee cup of cold water 10 minutes, 1½ cups sugar, 1½ cups boiling water, 3 lemons, 1 orange, grate peel of 1 lemon and part of the orange, use the juice. —*Mrs. Havens.*

FRUIT ICE—To a pint of raspberry syrup add the juice of 6 lemons, 4 oranges, a pound of granulated sugar, and 3 pints of water; strain till sugar is dissolved, then stir through a sieve and freeze. —*Belle Jamieson.*

LEMON ICE—A quart of water, a tablespoon cornstarch, boil till all taste of starch is gone, add 2 large lemons, 2 large cups sugar, when the mixture is cold strain through a sieve and freeze. —*Mrs. S. S. Pardee.*

COFFEE GELATINE—A pxg. of Cox gelatine, a pint of cold coffee, (3 heaping tablespoons ground coffee to the pint). Let it stand an hour then add 3 pints boiling water, ½ pound white sugar, stir till sugar dissolves, and cool in moulds, serve with whipped cream. —*R. I. Blakeslee.*

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We, the undersigned, ladies of Bridgeport, Conn., have purchased the "BUSY BEE" Washer and find it in every way satisfactory. We do not hesitate to recommend it to our friends and others, who want to lessen the burdens of wash days.

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CHIPPED PEARS—8 pounds pears, 8 pounds sugar, ¼ pound bleached ginger root, a tumbler cold water, juice and rind of 4 lemons; cut the pears into thin slices and mix with sugar, add lemons after cutting rind into small pieces; soak ginger an hour wash and chip fine and add to the rest; boil slowly 2 hours or until it is thick. —*Mrs. Havens.*

SPICED CURRANT — 5 pounds currants, 4 pounds sugar, 2 tablespoons of cloves, 2 of cinnamon, a pint of vinegar; boil slowly 3 hours.

—*H. J. Catlin.*

PICKLES.

PICKLES—Boil in 2 quarts of vinegar, 3 tablespoons salt, tablespoon ginger, ½ teaspoon black pepper. Put in a jar 2 tablespoons of whole allspice and cloves Pour the vinegar on the spices hot. When cold put into it anything you wish to pickle. Do not put the spices in a bag. The pickles must stand some time before using. —*Mrs. C. K. Bishop.*

CUCUMBER PICKLES—Allow a cup of salt to an hundred, pour on boiling water, heat the liquid and pour on the cucumbers for 4 mornings, then drain and pour on hot vinegar, bottle, placing pieces of horseradish, cloves and cinnamon on top, these will need no change of vinegar.

—*Mrs. David Wooster.*

MUSTARD PICKLES—2 quarts cucumbers, 2 quarts onions, 4 heads cauliflower, 3 green peppers, 2 quarts vinegar. ½ ounce tumeric, 12 tablespoons mustard, ½ cup flour, a cup of sugar; put tumeric, flour, mustard, sugar and vinegar into a pail in water, and boil until thick. Boil each vegetable separate in salt water until tender. —*Mrs. D. N. Conger.*

EAST INDIA PICKLES—2 large heads of cabbage, a quart of onions, 8 green peppers, 1½ pounds of brown sugar, an ounce celery seed, an ounce of tumeric powder, ½ ounce mace, cinnamon, cloves, mustard and pepper to suit the taste. Chop cabbage, pepper and onions together, salt well, let it stand several hours, or over night, then squeeze dry, add spices, cover with vinegar, cook about an hour. If desired add 20 cucumbers sliced thin.

—*Mrs. L. H. Baker.*

PICKLED PEARS—4 pounds fruit, a pound of sugar, a pint of vinegar, cinnamon and cloves whole, put sugar, vinegar and spices together, let come to a boil, then add fruit, cook till soft. —*Mrs. Havens.*

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COLD SLAW—To a small cup of vinegar add a well beaten egg, 1 teaspoon of mustard, a small lump of butter, pepper and salt; let all come to a boil and pour it over the nicely chopped cabbage while still hot.

—Mrs. Frank Nichols.

GRAPE CATSUP—Boil some grapes until soft with just enough water to keep from burning; then strain; to a pint of liquid add ½ cup of coffee sugar, and then add a little vinegar with a pinch of cinnamon and cloves. Allow to stand and thicken *—Mrs. E. A. Hall.*

TOMATO CATSUP—To 1 gallon of strained tomatoes put 1 pint of vinegar, 4 tablespoons of salt, 2 tablespoons of mustard, 2 tablespoons black pepper, 1 tablespoon cayenne pepper, ½ tablespoon cloves, 1 tablespoon cinnamon, 1 onion grated; simmer the whole over a slow fire 2 hours or more. It is better not to add the spices until the right consistency. *—Mrs. P. L. Perry.*

CHILI SAUCE—12 ripe tomatoes, chop 2 ripe peppers and 2 onions together, 2 tablespoons sugar, 2 tablespoons salt, 3 teacups vinegar, a little ground cinnamon; boil 2 hours. *—Mrs. George L. Thayer.*

CANDY.

MOLASSES CANDY—2 cups of molasses, 1 cup brown sugar, 1 tablespoon vinegar, a small piece of butter, boil until it hardens when dropped into cold water; pour into buttered pan; when cool pull until light.

—Mrs. E. D. Beach.

CREAM CANDY—White of 1 egg, an equal amount of water, mix in as much confectionery sugar as you can, and flavor. *—Mrs. E. D. Beach.*

CHOCOLATE CREAMS—Cream candy moulded and dipped into melted chocolate. Put on ice to cool. *—Mrs. E. D. Beach.*

SUGAR CANDY—3 cups of granulated sugar, a little less than ½ cup of vinegar, 1½ cups of water; boil without stirring until it strings, then add a piece of butter size of a walnut and flavor. Pour into buttered plate. Before cold mark into squares. *—Mrs. E. D. Beach.*

SALTED ALMONDS—Blanch and pour over them 1 tablespoon of melted butter to each cupful of nuts, stir well and let stand about an hour. Then sprinkle with salt, 1 tablespoon to a cup of nuts. Bake in a moderate oven until light brown and crisp, it should take about 15 minutes. To blanch the nuts, pour boiling water over them and when cool enough to handle take off the skins. *—Mrs. L. C. Priest.*

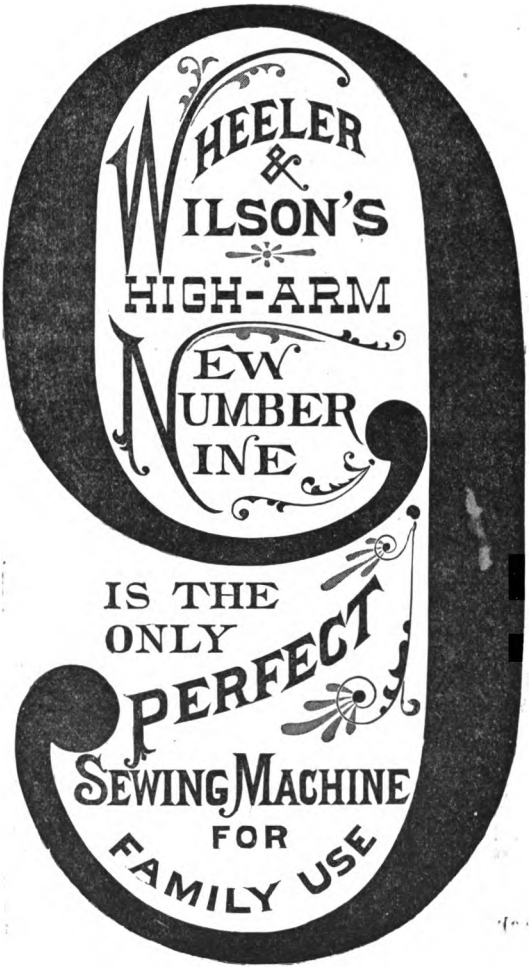
ENGLISH WALNUTS—Take confectioner's sugar, add water enough to make a paste, then stick between nuts. *—Mrs. E. A. Hall.*

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Wheeler & Wilson Manufacturing Co.



BRIDGEPORT CITY OFFICE.

No. 442 MAIN STREET.

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BEACH BROTHERS. } WHOLESALE AND RETAIL DEALERS IN CORD WOOD

COCOANUT AND FIG BALLS—Whites of 3 eggs, equal quantity of cold water, 3 pounds of confectionery sugar, 2 cocoanuts grated, 1 pound of figs, chopped fine; juice of 1 lemon, 1 teaspoon each of lemon and vanilla extract. Beat the eggs, add the water and part of the sugar, then divide in equal parts. Into ½ add ⅔ of the cocoanut, the extracts, and sugar to make stiff enough to handle, roll in little balls and dry on plates. To the other half of the fondant add the juice of a lemon, the chopped figs, the rest of the cocoanut and sugar enough to make into little balls, as moist as can be handled, roll in fine red sugar, and dry on plates. —*Mrs. L. C. Priest.*

MISCELLANEOUS.

HOW TO MAKE GOOD COFFEE—1 tablespoon of coffee to a person, the white of 1 egg mix thoroughly with coffee, pour 1 to it (cup of cold water), let it boil and fill up with boiling water. —*Mrs. H. H. DeWolfe.*

CREAM FOR COFFEE—Beat yolks 3 eggs, stir into 1½ pints scalded milk, do not boil. Serve hot with hot coffee, cold with iced coffee.

—*Mrs. J. R. J.*

MEAD—A delicious drink for summer—4 pounds brown sugar, 1 pint of molasses, ¼ pound tartaric acid; put the above in an earthen vessel, pour on 4 quarts boiling water, stir until dissolved then set away to cool. Strain and add 5c. worth of essence wintergreen and the same of sassafras, bottle. For a drink take ¼ tumbler mead, fill until more than half full with cold water, add soda size of a pea. —*Mrs. Whittlesey.*

SODA WATER—Pour 3 pints boiling hot water on 4 pounds coffee crushed sugar, when cool add 2 oz. of tartaric acid, 1 oz. flavoring, and then the whites of 3 eggs well beaten. For use take ¼ teaspoon bi-carbonate soda, add 2 tablespoons of the syrup; beat it, then add water.

GOLDEN DRIP SYRUP—4 pounds of A sugar, a scant quart of boiling water, ½ teaspoon of powdered alum, boil about 5 minutes and strain through a cloth, 1 pound of honey improves it. —*Mrs. Edward A. Lewis.*

CHEESE RAMEQUINS—Put 2 ounces of bread without crust and ½ pint of milk on to boil; stir and boil until smooth, then add 4 tablespoons grated cheese and 2 tablespoons butter, stir this over the fire 1 minute, take off, add the yolks of 2 eggs, salt and cayenne to taste; beat the whites of 3 eggs to the stiffest possible froth, and stir carefully into the mixture. Turn into a buttered baking dish, bake 15 or 20 minutes in a quick oven and serve immediately.

—*Mrs. Edward MacClellan.*

LEMON CHEESE CAKE—Put into a saucepan ½ pound butter, 1 pound loaf sugar, yolks 6 eggs, whites 4 eggs, the grated rind 2 lemons and juice of 3 lemons, stir over a gentle fire until thick as cream. —*Mrs. Knight.*

IF YOUR MARKETMAN HAS NOT WHAT YOU WANT TRY SETZER'S, 170 STATE STREET

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YOUR WANTS Will be quickly gratified by a "Want" ad. in The Evening Post. Big results. Try one.

THINGS TO KNOW.

RECEIPT FOR CLEANING SILVER—Without expense or much trouble—Have boiling on the stove 2 gallons of water in which a double handful of washing soda has been dissolved. Plunge the silver in it up and down thoroughly; then rinse in clear boiling water in similar kettle. Wipe with a clean dry towel. Will make silver look like new. Small articles may be placed in wire baskets. —*Mrs. Orange Merwin.*

AMMONIA OR SODA—Never allow any soap to be used on your window glass, use a little ammonia or soda in its place; either is excellent in your dish-water; it will cleanse your sink. Put a little ammonia in your bath, it cools and softens the skin. Keep both handy and use for every cleaning purpose; they are indispensable. —*Mrs. J. R. Jewett.*

TRUNKS—Chests or trunks lined with tar paper are the most effective preventative against moths. —*Mrs. Merwin.*

TO PREVENT CALICO FROM FADING—1 teaspoonful of sugar of lead in a pail of water, soak calico 15 minutes. —*Mrs. Manship.*

WASHING FLUID—(Used in family 10 years.)—1 pound can Babbits potash, 1 ounce Salts' ammonia, 1 ounce Salts' tartar, 1 gallon soft (boiling) water; dissolve potash in water, add ammonia and tartar when cold; use ½ cup to boiler of clothes; put clothes to soak over night; in the morning wring out and put in boiler, in which are fluid and a small quantity of soap; soap the soiled pieces, boil 20 minutes; when boiled take out and rub soiled pieces and put into rinsing water, and then into bluing water; be careful to rinse thoroughly.
—*Mrs. Whittlesey.*

A HANDFUL of borax added to the water in which clothes are washed helps to whiten them.

BOILED STARCH is much improved by the addition of a little salt.

BEESWAX will make your rusty flat-iron as smooth as glass. Tie a lump of wax in a rag and keep for that purpose.

BOIL hay or grass in a new iron kettle before cooking with it. This is the best way of cleaning it.

WHITE spots can be removed from furniture by applying alcohol with a sponge.

IF your coal fire is low throw on a teaspoon of salt and it will help it very much.

CAYENNE pepper blown into cracks where ants congregate will drive them away. Same remedy is good for mice.

IF YOUR MARKETMAN HAS NOT WHAT YOU WANT TRY SETZER'S, 170 STATE STREET

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BEACH BROTHERS. } WHOLESALE AND RETAIL DEALERS IN CORD WOOD

BAKING powder cans are nice in which to bake cake occasionally, or steam brown bread, or puddings in. The round slices making a pleasing variation.

A DEODORIZER—Take a piece of cotton string, tie a knot about ½ yard from end, suspend it from the mantel; set it on fire and it will burn to the knot, completely deodorizing the room.

A NEW RECIPE—One of the lecturers before the Baltimore CookingSchool recently gave this recipe for cooking husbands: "A good many husbands are utterly spoiled by mismanagement. Some women go about it as if their husbands were bladders, and blow them up. Others keep them constantly in hot water; others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating ways and words. Others roast them. Some keep them in pickle all their lives. It cannot be supposed that any husband will be tender and good, managed in this way, but they are really delicious when properly treated. In selecting your husband you should not be guided by the silvery appearance as in buying mackerel, nor by the golden tint, as if you wanted salmon. Be sure to select him yourself, as tastes differ. Do not go to market for him as the best are always brought to your door. It is far better to have none unless you will patiently learn how to cook him. A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin, it will do, with care. See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings tightly sewed on. Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fly out of the kettle and be burned and crusty on the edges, since, like crabs and lobsters, you have to cook them while alive. Make a clear, steady fire out of love, neatness and cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes, do not be anxious; some husbands do this until they are quite done. Add a little sugar in the form of what the confectioners call kisses, but no vinegar or pepper on any account. A little spice improves them but it must be used with judgment. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watching the while lest he lie too flat and close to the kettle and so become useless. You cannot fail to know when he is done. If thus treated, you will find him very digestible, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place."

Chocolate Whip

Two tablespoonfuls grated chocolate.
Two tablespoonfuls sugar.
Whites of two eggs.
Half teaspoonful vanilla extract.

MIX sugar and chocolate with just enough hot water to moisten; then boil until a smooth paste is formed; then add to the stiffly beaten whites of eggs, whipping until well blended; add flavoring; then heap into glasses. Make a well in the center of each and fill with either sweetened whipped cream or a boiled custard flavored with vanilla. Serve very cold.

ADDIE FOX,
Palmyra.

What is writ, is writ—
Would it were worthier!"

A Daily Table Hint

Stuffed Tomatoes

Cut stem ends off ripe tomatoes; then carefully scoop out seeds and soft pulp. Mix deviled ham with half its quantity of stale bread crumbs; then fill tomato shells; cover tops with more crumbs, mixed with a little melted butter; set vegetables in a greased pan and bake in hot oven for about half an hour. In the meantime stew the pulp, adding one or two ripe tomatoes, strain after cooking and to the pulp add a little pinch of soda, half as much cream as pulp, salt, pepper and butter to suit. Pour over the baked tomatoes when serving.

MISS EDITH BACON,
Lyons

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A Daily Table Hint

Fruit Cookies

Two cupfuls brown sugar.
Half cupful butter.
Half cupful lard.
One cupful seeded and chopped raisins.
Four cupfuls flour.
Large half teaspoonful soda.
Three eggs.
Three tablespoonfuls sweet milk.
Nutmeg and cinnamon to suit taste.
Beat sugar and shortening together. Add the eggs well beaten. Dissolve soda in milk and add; then stir in the flour, in which dredge the raisins. Sift flour and spices together. Drop by spoonfuls onto a greased pan and bake in moderate oven.

MRS. H. STILLMAN,
Moline, Ill.

FRUIT SHORTCAKE.

ups "Presto," 2 level teaspoons
¼ cup butter, ¾ cup milk.
together the "Presto" and sugar.
his mixture work the butter with
s of the fingers and then gradually
e milk, using a spoon to mix with.
n a board dusted with "Presto"
ll about ¾ inch thickness, and
ake 20 minutes in a shallow pan
ot oven. When done, split, separ-
d spread with butter. Put one
on a large platter, cover with
l berries, sweetened to the taste.
e second layer on top of the berries
ain cover with the crushed fruit.
with cream and sugar.

DUTCH APPLE CAKE.

os "Presto," ¾ cup milk, 1 egg,
spoon butter, 2 tablespoons granu-
ugar, 1 pint sliced apple.
are the mixture in the order given
t it into a shallow pan. Put the
pples into the dough, and sprinkle
ar over the top. Bake in a hot
r 25 minutes. To be served hot
itter as a tea cake, or with lemon
s a pudding.

e this in your Recipe B
ays sift PRESTO and then
ure by the level spoonful

Delicious Fruit Punch.

A delicious fruit punch to be kept on hand is made of pieplant juice, lemon and sugar. Other fruit juices with more sugar could be added if desired. Cut up enough red pieplant to fill an eight-quart kettle, put with this two quarts water, and let cook till pieplant is tender, then strain through a jelly bag. Add juice of one lemon and one cup sugar to each quart of juice and can at once.

Two Icings

APPLE—White of one egg, one sour apple, scant cupful sugar; mix and whip for thirty minutes.

MAPLE—One cupful maple syrup, white of one egg. Cook syrup until it spins a thread when poured from spoon; then pour slowly onto the stiffly beaten white of egg, whipping constantly.

Asparagus on Toast

Six slices of bread.
Two bunches asparagus.

Wash the asparagus, scrape the ends and tie into small bunches; cook in salted water for twenty minutes until tender. Toast the bread while the asparagus is cooking. Dip the slices in the asparagus liquor and lay upon a hot platter, place the asparagus on them. Serve hot with a sauce made of equal parts of the liquor and milk.

MARGARET M. DIMOND,
No. 312 South Avenue.

Delicious Conserve

One quart of pitted sour cherries.
One medium sized pineapple.
One quart of granulated sugar.
One cupful of water.

Shred the pineapple after paring and "eyeing;" then mix the fruit, water and sugar together, and cook slowly until the fruit is tender and the mixture will jelly when tried on a cold saucer. Fill jelly glasses and when cold seal tightly with paraffine. Set in a cool place. If the cherries and pineapple are very juicy, less water may be needed.

MARY T. GOODWIN,
Onondaga Valley.

Masons Bui

EAST ENI

Taken from Sunset Lake Local

Frosting

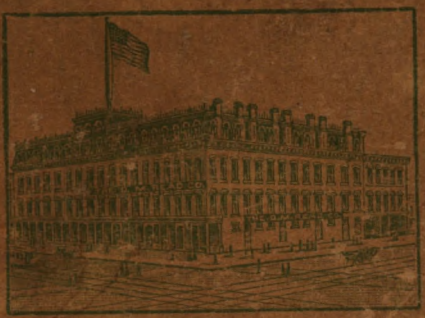
Whites of two eggs beaten to froth beat in one cup sugar and a teaspoon of water, cook ten minutes in double boiler, beat briskly after minutes and turn over cake.

I Deliver the DAILY UNION before Breakfast
Papers left regularly and early, leave your

SCHOOL BOOKS AND SCHOO

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Carpets AND
Ladies' Outer Garments.

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Crockery AND
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THE D. M. READ COMPANY.

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